Dinner

MENU
Buffet dinner
All pricing is per person

The Lakeview Dinner Buffet $54.00
(min. 50 persons)

Freshly baked rolls and butter vegetable crudités with herb dip

Salads
Tossed field greens with assorted dressing
Romaine and radicchio hearts with garlic croutons and grated parmesan
Caprese salad
Red skin potato salad tossed with pickles, Bermuda onion in a Dijon vinaigrette
Pasta salad with charred peppers, roasted pearl onions, sundried tomatoes and chipotle dressing

Cold selections
Poached Atlantic salmon medallions with lemon remoulade
Charcuterie platter with mixed pickles and artisan bread

Hot selections
Pepper-crusted striploin of beef with wild mushroom sauce, mustards and horseradish
Sautéed garlic shrimps with red and green pepper
Penne pasta with black olives, fennel, roasted pepper in a garlic scented olive oil
Market vegetables
Local roasted new potatoes

Sweets
Mini fruit tarts, Swiss apple flan, sacher torte, truffle cake, bailey’s cheese cake, black and white chocolate mousse, fresh fruit platter, assorted imported and domestic cheese board
Blue Dragon coffee, decaffeinated coffee and a selection of teas
The Chestnut Tree Dinner Buffet $46.00
(min. 50 persons)

Freshly baked rolls and butter vegetable crudités with herb dip

Salads

Mixed Cookstown greens, tossed in a creamy sun-dried tomato dressing
Caprese salad
Red skin potato salad tossed with pickles, Bermuda onion in a Dijon vinaigrette

Hot selections

Herb-crusted top sirloin of beef with chimichurri sauce
Seared breast of chicken with pan jus
Penne pasta, roasted eggplants, onions and zucchini in a cream tomato reduction
Local roasted potatoes
Buttered vegetables

Sweets

Assorted cakes and squares
Oven baked cookies
Fresh sliced fruit
Blue Dragon coffee, decaffeinated coffee and a selection of teas
Plated dinner
All pricing is per person

**Chicken capon $42.00**

- Purée of broccoli and aged Ontario cheddar, topped with parsley cream
- Pan seared breast of capon, accompanied with tomato Provençal
- Garlic roasted potatoes, seasonal vegetables
- Vanilla bean cremeux tart

**Prime rib $56.00**
(minimum of 20 guests)

- Cream of woodland mushroom, topped with fresh thyme
- Oven roasted Canadian Angus prime rib of beef au jus and traditional Yorkshire pudding
- Baked potato, roasted root vegetable
- Dulce de leche cheesecake

**Salmon $48.00**

- Roasted tomato soup, with toasted croutons and basil oil drizzle
- Maple glazed Atlantic salmon
- Sweet potato wedges and Swiss chard
- Strawberry and rhubarb mascarpone tart

**Chicken supreme $46.00**

- Southern Italian minestrone, served with pesto and fresh Romano cheese
- Free-range chicken breast stuffed with leeks, rice and spinach served with pan drippings
- Seasonal vegetables
- French apple tart
Plated dinner Enhancements
All pricing is per person

Salads $7.00

- Baby romaine leaf, dressed with a creamed basil vinaigrette and topped smoked Canadian bacon bits, croutons and Romano cheese
- Spinach and sliced button mushroom salad, tossed with Dijon chive vinaigrette and topped with Bermuda onions
- Californian mini greens, tossed in a honey lime vinaigrette with charred grape tomatoes
- Tender Boston Bibb lettuce and watercress, dressed with an orange mint yogurt topped with toasted almonds

Vegetarian entrees $31.50
per person

- Sesame and panko crusted tofu with a ginger soya glaze served with jasmine rice and baby bok choy
- Creamy risotto with beets and roasted butternut squash
- Charred bruschetta penne pasta

Vegan entrees $34.00
per person

- Eggplant and mushroom steak served on top of a quinoa black bean corn pilaf
- Quinoa and tofu stuffed peppers on a bed of slow simmered tomato sauce
- Chana masala served with rice pilaf and grilled naan