



❧ PLATINUM BUFFET ❧

\$85PP + TAX MINIMUM OF 30 GUESTS REQUIRED, AN 18% AUTO GRATUITY WILL BE
ADDED TO YOUR BILL

Warm Dinner Rolls

Barn Greens Salad

Carrot, cucumber, cherry tomatoes, mixed greens salad, honey & lemon vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, creamy caesar dressing, parmesan cheese and garlic croutons

Cinnamon Roasted Winter Squash

Assorted squashes, olive oil and brown sugar

Roasted Brussel Sprouts and Orange Glazed Carrots

Carrots are tossed in an orange butter sauce

Roasted Garlic & Rosemary Buttermilk Yukon Mashed Potatoes

Penne Alfredo or Three Cheese Penne Rose

Fresh Baked Yorkshire Pudding

AAA Canadian Prime Rib Roast

Extra virgin olive oil and fresh herb rubbed, savoury au jus, creamy
horseradish, dijon mustard

2 CHOICES OF DESSERT INCLUDED

Pumpkin Pie with whipped cream

Warm Brownies with whipped cream

New York Cheesecake

Apple Pie with whipped cream

Assorted Fresh Baked Mini Bite Size Pastries

additional fruit platter option \$6pp+tax

additional dessert option \$8pp+tax

BRONZE BUFFET \$65

beef top inside round

SILVER BUFFET \$70

top sirloin roast

GOLD BUFFET \$75

striploin roast

WE CAN OFFER A SUBSTITUTE CHOICE OF CUTS INSTEAD OF THE AAA CANADIAN PRIME RIB

CORPORATE PREMIUM MENU

BUFFET DINNER \$62PP + TAX MINIMUM OF 20 GUESTS REQUIRED
AN 18% AUTO GRATUITY WILL BE ADDED TO YOUR BILL.



Fresh Baked Warm Dinner Rolls

Whipped butter

Classic Caesar Salad

Crisp romaine lettuce, creamy caesar dressing, parmesan cheese and garlic croutons

Barn Greens Salad

Carrots, cucumbers, cherry tomatoes, mixed greens salad,
honey & lemon vinaigrette

Three Cheese Penne with Rose Sauce

Cinnamon Roasted Winter Squash

assorted squashes, olive oil and brown sugar

Roasted Brussel Sprouts and Orange Glazed Carrots

Carrots are tossed in an orange butter sauce

Savoury Turkey Stuffing

Carrots, celery, onions, fresh baked brioche bread, turkey stock
and fresh herbs

Buttermilk Mashed Potatoes

Yukon gold potatoes, whipped cream and butter

Oven Roasted Turkey

Herb rubbed turkey, dark & white meat

Savoury Homemade Turkey Gravy

Pan drippings, turkey stock and fresh herbs

Homemade Cranberry Sauce

Assorted Fresh Baked

Mini Bite Size Pastries

Pumpkin Pie

Whipped cream



✧ CORPORATE MENU ✧

BUFFET DINNER \$52PP + TAX MINIMUM OF 20 GUESTS REQUIRED AN 18% AUTO GRATUITY WILL BE
ADDED TO YOUR BILL



Fresh Baked Warm Dinner Rolls

Whipped butter

Barn Greens Salad

Carrots, cucumbers, cherry tomatoes, mixed greens salad,
honey & lemon vinaigrette

Three Cheese Penne with Rose Sauce

Cinnamon Roasted Winter Squash

Assorted squashes, olive oil and brown sugar

Savoury Turkey Stuffing

Carrots, celery, onions, fresh baked brioche bread, turkey stock
and fresh herbs

Buttermilk Mashed Potatoes

Yukon gold potatoes, whipped cream and butter

Oven Roasted Turkey

Herb rubbed turkey, dark & white meat

Savoury Homemade Turkey Gravy

Pan drippings, turkey stock and fresh herbs

Homemade Cranberry Sauce

Pumpkin Pie

Whipped cream





SNACKS & FINGER FOOD

\$35PP + TAX MINIMUM OF 20 GUESTS REQUIRED
AN 18% AUTO GRATUITY WILL BE ADDED TO YOUR BILL

CHILLED

Spinach Dip

Sourdough loaf, creamy spinach

HOT

Grilled Chicken Satays

Char grilled chicken skewers, served with honey garlic sauce

Veggie Spring Rolls

Crispy mini spring rolls, served with sweet chili

Dry Ribs

Marinated rib ends, tossed in salt and pepper, served with chipotle mayo

Mini Perogies

Potato & cheddar cheese filled perogies, caramelized onions, bacon bits, green onions,
served with sour cream

Veggie Samosas

Crispy fried potato & vegetable, served with mango chutney

Steak Bites

Marinated pan seared bite size tenderloin tips,
served with horseradish aioli

ADD HOUSE SALAD AND ASSORTED MINI BITE PASTRIES \$8/PERSON

*DEEP FRIED PICKLES AND/OR SPICY EDAMAME CAN BE SUBSTITUTED FOR ANY ABOVE
ITEM AT NO ADDITIONAL COST





LUNCH BUFFET

\$32PP + TAX MINIMUM OF 15 GUESTS REQUIRED

AN 18% AUTO GRATUITY WILL BE ADDED TO YOUR BILL

HOMEMADE SOUPS

★ CHOOSE 1, CHOICE OF ★

Cream of Mushroom

foraged mushroom puree

Roasted Red Pepper

cream of roasted red pepper bisque

Tomato Pesto Cream

vine ripened tomato puree with fresh pesto and parmesan cheese

Butternut Squash

cinnamon roasted butternut squash puree

Carrot, Orange Ginger

cream of carrot with orange and ginger

Cajun Corn Chowder

southern style cajun roasted corn

Garden Vegetable

hearty vegetable broth and seasonal vegetables

French Onion Soup

deliciously rich beef & onion broth, swiss cheese, garlic buttered crostini

ASSORTED SANDWICHES

★ CHOOSE 4 TYPES, CHOICE OF ★

Ham and Swiss Cheese

ham, swiss cheese, iceberg lettuce, tomatoes, honey mustard, served on sourdough bread

Roast Beef and Aged Cheddar Cheese

housemade roast beef, cheddar cheese, arugula, tomatoes, horseradish aioli, served on rye bread

Turkey and Provolone Cheese

oven-roasted hand-carved turkey, provolone cheese, spinach, tomatoes, cranberry aioli, served on multigrain bread

Grilled Vegetable

grilled seasonal vegetables, mozzarella cheese, green leaf lettuce, tomatoes, pesto, served on foccacia bread

Chicken Salad

oven roasted chicken, diced celery, carrots, mayo, served on white bread

Maple Bacon BLT

maple bacon, cheddar cheese, iceberg lettuce, tomatoes, mayo, served on a hoagie bun

SALADS

Classic Caesar

crisp romaine, savory caesar dressing, garlic croutons and grated parmesan cheese

Barn Greens

carrots, cucumbers, cherry tomatoes, mixed greens salad, homemade honey & lemon vinaigrette

SWEETS

Assorted Fresh Baked

Mini Bite Size Pastries

Seasonal Fruit Platter

assorted seasonal fruits and berries

