



## **Luncheon Buffet**

*(Minimum Guarantee of 30 Guest)*

### **Soup of the day**

*Peaches and Cream Corn Chowder with Basil Cream*

**Or**

*Cream of Wild Mushroom with Fresh Thyme*

**Or**

*Minestrone*

### **Salad**

*Picnic Potato Salad*

*Greek Village Salad with Lemon- Herb Vinaigrette*

*Curry Chicken & Mango with Bowtie Pasta*

*Fresh Mixed Greens with our Chef's Selection of Dressings*

### **Entrees**

*(Please select Two Hot Entrees)*

*Traditional Maritime Pan Fried Haddock Prepared in a Lemon –Dill Butter Sauce*

*Roasted Quarter Chicken*

*Slow Roasted Filet of Atlantic Salmon with a Peking Sesame Glaze*

*Molasses Rum Ginger Glazed Ham*

*Chicken Parmesan Pesto with Tomato Basil Sauce & Fettuccini*

*Beef Bourguignonne with Garlic Mashed Potato*

*Seafood Medley in White Wine Cream with an Irish Cheddar- Herb Crust*

*Roast Loin of Pork with a Dried Blueberry & Cornbread Stuffing and Pork Demi-Glace*

### **Desserts**

*Pastry Chef Christine McEachern's Decadent Selection of Freshly Baked Flans*

*Cheesecakes, Torts & Pastries*

*\$23.75 per person*

***Served with freshly brewed coffee and tea.***

*All menu prices are subject to change and to the harmonized sales tax, bottle deposit & gratuities where applicable*