



BUFFET MENU

ARTISAN GREENS **GF** **V**

Heritage greens, cucumber, heirloom cherry tomatoes, tri-coloured carrots, arugula, Italian parsley, oregano, chives, sweet onion vinaigrette, buttermilk ranch

APPLE SALAD **GF** **V**

Spinach, cranberries, walnuts, feta, apple, maple dijon vinaigrette

GERMAN POTATO SALAD **GF** **V**

Bacon, red onion, grainy dijon, vinegar, garlic, chives

CHARRED CORN AVOCADO SALAD **GF** **DF** **V**

Romaine, pickled red onion, cherry tomatoes, honey lime vinaigrette

TUNA CRUDO **GF** **DF**

Citrus caper vinaigrette, jalapeño pea shoots

SHRIMP BOIL ACTION STATION **GF** **DF**

Corn on the Cob, chorizo sausage, baby potatoes

COWBOY RUBBED SMOKED BEEF BRISKET **GF** **DF**

Cherry cola rum demi, horseradish, mustards

BUTTERMILK FRIED CHICKEN

Agave lime glaze, candied jalapeños

BBQ PORK RIBS **GF** **DF**

Black pepper rhubarb BBQ sauce

BUTTERMILK MASHED POTATOES **GF** **V**

Chives, crispy onions

CORN ON THE COB **GF** **V**

Brown butter, tajin, cornchip crumble

CHARRED CAULIFLOWER **GF** **DF** **V**

Montréal spice, green onions

CHOCOLATE FONDUE, FRESH SEASONAL FRUIT

WARM NUTELLA BROWNIES

GLUTEN FREE CHOCOLATE CHIP COOKIES

STRAWBERRY SHORTCAKE CUPS

MINI PEACH TARTS

CARROT CAKE BARS

49.95

GST included

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.