

BUFFET DINNER
\$39 PER PERSON
(MINIMUM OF 30 PEOPLE)

FRESH GARDEN GREENS,
RED ROMA TOMATOES, CUCUMBER & RED ONION,
SELECTION OF RANCH DRESSING, BALSAMIC & HERB VINAIGRETTE

MARINATED TOMATOES & GRILLED VEGETABLES,
BASIL & GARLIC PESTO, COUNTRY STYLE COLESLAW,

PENNE & CHARRED VEGETABLE SALAD,
TORN BASIL & SHAVED PARMESAN, SUN-DRIED TOMATO VINAIGRETTE

HERB MARINATED GRILLED SIRLOIN STEAKS

HERBED CRISP-SKIN CHICKEN,
LEMON & THYME SCENTED

OVEN ROASTED RED SKINNED POTATOES

GRILLED ONTARIO CORN ON THE COBB,
CREAMERY BUTTER

ASSORTMENT OF OUR PASTRY CHEF'S SPECIALTIES

FRESHLY BREWED COFFEE REGULAR & DECAFFEINATED,
SELECTION OF BLACK & SPECIALTY TEAS

ADD \$100 LABOR CHARGE FOR GRILL ATTENDANT

** VEGETARIAN OPTIONS WILL BE AVAILABLE. 14 DAYS NOTICE WILL BE REQUIRED TO ENSURE PROPER PRODUCT CAN BE ORDERED.

** PLEASE NOTIFY THE HOTEL OF ANY DIETARY RESTRICTIONS/ALLERGIES NO LATER THAN 14 DAYS PRIOR TO THE EVENT TO ENSURE PROPER SUBSTITUTIONS CAN BE MADE.

** IN THE EVENT THAT CERTAIN PRODUCTS ARE NOT AVAILABLE FROM DISTRIBUTORS, THE CHEF WILL MAKE A COMPARABLE SUBSTITUTION.