



## **True North Strong & Free Canadian Buffet**

### **Local Organic Greens**

*Assorted mustard greens with, arugula, mixed baby greens served with a maple balsamic vinaigrette*

### **The Best from the West Grain Salad**

*A healthy blend of seven grains served with sweet red peppers in a light curried vinaigrette*

### **Fresh from The Sea**

*East Coast mussels in a traditional white wine, diced tomato, shallots & garlic marinade*

### **Prairie Grains**

*Bakery fresh loaves, gourmet rolls, with a selection of dips, olive oil, balsamic vinegar and real whipped butter*

### **Maple Glazed Breast of Chicken**

*Roasted with a light maple, garlic and lemon glaze*

### **Roasted Pork Tenderloin**

*Succulent Ontario pork, carved by our Chef and served with a selection of fruit chutney and mustard*

### **Wild Rice Pilaf**

*Fluffy long grain, wild rice with onions, celery and carrots, Baked with sweet baby peas*

### **Beer Braised Baby Carrots**

*On The Sweet Table*

### **Warm Apple Crisp**

**Fresh home baked cookies**

**Freshly brewed regular & decaffeinated coffee,  
Orange pekoe & assorted herbal teas.**

**\$26.95 per guest**

Our chef reserves the right to make any substitutions depending upon quality of ingredients.

All prices are subject to 13% HST and 15% House Service Charge.

Price subject to change without notice  
2012