

BUFFET MENU



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SALADS

CAESAR SALAD (GFO)

with daikon bacon, pickled shallots garlic crutons, & sunflower seed parmesan

BEET & BARLEY SALAD (GFO)

with roasted beets, arugula, pickled shallots, roasted walnuts with balsamic glaze

GARDEN SALAD (GF)

with local garden fresh vegetables & a balsamic vinaigrette

GREEK SALAD (GF)

with cucumbers, red onion, kalamata olives, tofu feta & tzatziki sauce

SOUPS

THAI-STYLE ROASTED BUTTERNUT SQUASH

SMOKEY TOMATO BISQUE WITH FRESH BASIL & FRIED THYME LEAVES

ROASTED GARLIC POTATO & CHARRED LEEK

WILD MUSHROOM & HERB

ENTRÉES

ROASTED MUSHROOM WELLINGTON (GFO)

with flakey puff pastry, red wine mushroom demi-glaze $\,$

SAUSY CHIPOTLE BBQ RIBS

JUICY PRIME SEITAN STEAK with peppercorn gravy

PAN SEARED SALTED CAULIFLOWER STEAK (GF)

with apple celeriac purée

SWEET & SAVOURY SEITAN HAM with pineapple mustard glaze

POTATOES

FRESH HERB & ROASTED GARLIC POTATOES(GF)

G R E E K - S T Y L E P O T A T O E S (G F) with fresh lemon, dill & oregano

CREAMY CONFIT GARLIC & SCALLION MASHED POTATOES (GF)

LEMON & GARDEN FRESH THYME POTATO GRATIN (GF)

VEGETABLES

R O A S T E D $\,$ S E A S O N A L $\,$ V E G E T A B L E S $\,$ (G F) with maple thyme & lemon

MAPLE BACON & BRUSSELS SPROUTS (GF)

CHILLI GARLIC GREEN BEANS (GF)



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CHARRED SEASONAL VEGETABLE RICE (GF)

with smoked paprika & fresh herbs

GREEK-STYLE RICE (GF) with lemon, fresh dill & oregano

CREAMY WILD MUSHROOM RISOTTO (GF)

LEMON & SUMMER PEA RISOTTO (GF)

PASTA

HOME-STYLE LASAGNA (GFO) with tomato basil sauce, chopped onion & spinach, ricotta & fresh herbs

B A K E D C H E D D A R M A C & C H E E S E (G F O) with caramelized onions & crispy seasoned panko crust

RIGATONI BOLOGNESE (GFO) with mushroom, spinach & caramelized onoins

WILD MUSHROOM STROGANOFF (GFO)

TOMATO BASIL FUSILLI (GFO) with fresh herbs & sunflower & hemp seed parmesan

CAULIFLOWER & CONFIT GARLIC FETTUCINE ALFREDO (GFO)



BUFFET WEDDING MENU

DESSERT STATION

SEASONAL TARTS (GFO)

DOUBLE CHOCOLATE CAKE (GFO)

with candied nuts & warm ganache

CRISPY PEANUT BUTTER CRUNCH BARS (GF)

with milk chocolate topping

COOKIE ASSORTMENT

Chocolate chip, oatmeal, raisin, peanut butter, ginger snap

RICH MOIST CHEESECAKE BROWNIES (GFO)

with maldon salt