

PLATINUM BUFFET

\$85pp + tax

Minimum of 30 guests required
An 18% auto gratuity will be added to your bill

WARM DINNER ROLLS & WHIPPED BUTTER

BARN GREENS SALAD

carrot, cucumber, cherry tomatoes, mixed greens salad, honey & lemon vinaigrette

CLASSIC CAESAR SALAD

crisp romaine lettuce, creamy caesar dressing, parmesan cheese and garlic croutons

CINNAMON ROASTED WINTER SQUASH

assorted squashes, olive oil and brown sugar

ROASTED BRUSSEL SPROUTS AND ORANGE GLAZED CARROTS

carrots are tossed in an orange butter sauce

ROASTED GARLIC & ROSEMARY BUTTERMILK YUKON MASHED POTATOES

PENNE ALFREDO OR THREE CHEESE PENNE ROSE

FRESH BAKED YORKSHIRE PUDDING

AAA CANADIAN PRIME RIB ROAST

extra virgin olive oil and fresh herb rubbed, savoury au jus,
creamy horseradish, dijon mustard

~ 2 Choices of Dessert included:

PUMPKIN PIE WITH WHIPPED CREAM

WARM BROWNIES WITH WHIPPED CREAM

NEW YORK CHEESECAKE

APPLE PIE WITH WHIPPED CREAM

ASSORTED FRESH BAKED MINI BITE SIZE PASTRIES

additional fruit platter option \$6pp+tax
additional dessert option \$8pp+tax

~ We can offer a substitute choice of cuts instead of the AAA Canadian prime rib ~

BRONZE BUFFET \$65

beef top inside round

SILVER BUFFET \$70

top sirloin roast

GOLD BUFFET \$75

striploin roast

