

Buffet Dinner Menu

MENU #1

- Bread Basket to Include Fresh Foccacia, Lalagides & Assorted Homemade Dinner Rolls
- Mixed Greens with Shaved Carrots, Cucumber, Toasted Pumpkin Seeds in Fig Balsamic Vinaigrette
- Tomato, Cucumber & Red Onion Salad
- Dijon & Steak Spice Rubbed Roast Beef with Red Wine Reduction Sauce
- Lemon Oregano Marinated Baked Cornish Hen
- Roasted Garlic & Leek Infused Mashed Potatoes
- Fresh Steamed Seasonal Vegetables Steamed & Tossed in “My Mother’s” Olive Oil
- Seasonal Fresh Fruit & Berries Platter
- Cheese Cake Lollipop & Brownie Lollipop

MENU #2

- Bread Basket to include Fresh Foccacia, Lalagides & Assorted Homemade Dinner Rolls
- Romaine & Radicchio Salad with Roasted Garlic & Honey Lemon Vinaigrette
- Orzo Salad with Olives, Edamame Beans & Roasted Peppers
- Grilled Beef Tenderloin in Brandy Green Peppercorn Sauce
- Pan Seared Halibut in White Wine Lemon Sauce & Topped with Tomato Olive Salsa
- Mustard Seed & Shallot Sautéed Green Beans
- Balsamic Glazed Carrots
- Steamed New Potatoes with Garlic Herb Butter
- Seasonal Fresh Fruit & Berries Platter
- Assorted Fresh Pastries

MENU #3

- Bread Basket to Include Fresh Foccacia, Lalagides & Assorted Homemade Dinner Rolls
- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Hearts Of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumbers Tossed in Roasted Garlic & Honey Lemon Dressing
- Pasta Salad with Grilled Vegetables, Sundried Tomatoes & Black Olives in Pesto Vinaigrette
- Chicken Picatta with Lemon Mushroom Sauce
- Grilled Salmon with Tropical Fruit Salsa
- Basmati & Wild Rice with Confetti Vegetables
- Fresh Steamed Seasonal Vegetables Steamed & Tossed in “My Mother’s” Olive Oil
- Seasonal Fresh Fruit & Berries Platter
- Assorted Cookies & Squares

* Event Rentals, Event Staff, Bar & Beverage Service also available
 * Plus taxes, delivery and service (where applicable)

For more info please call **Laurie Bernardi at 905.326.6189** or email laurie.b@bypeterandpauls.com