



**Buffet Service**



## I Breakfast Available until 11am | Priced per Guest

Includes Coffee & Tea Station. Add Juice for 2/per Guest

<b>Good Morning Buffet</b> 20	<b>Royal Buffet</b> 28
French pastries (croissants, pain au chocolat), muffins, Greek yogurt, fruit platter, toast and bagel station	French pastries (croissants, pain au chocolat), muffins, ham & cheese omelets, sautéed potatoes, bacon, fruit platter, Greek yogurt, pancake station

## I Lunch Available until 3pm | Priced per Guest | Choice of Fresh Salad or Soup with Each Selection

<b>Sandwiches &amp; Wraps</b> 24	<b>Homemade Mac 'n' Cheese</b> 26
Chef's choice or make a request!	Nature's Farm pasta with our aged cheddar cream sauce, HyLife ham, Gruyère and mozzarella cheese.
<b>Pulled Pork Station</b> 25	<b>Salmon en Papillote</b> 26
Premium HyLife pork, buns, coleslaw, horseradish & mayo	Fresh salmon cooked in parchment with fingerling potatoes, vegetables, and lemon butter
<b>HyLife Selection</b> 30	<b>Seared Chicken Breast</b> 32
Choose 3 premium HyLife pork options, served with Chef's choice of starch	Served with Tarragon sauce and Chef's choice of starch
<b>Spaghetti &amp; Meatballs</b> 26	
Beef or HyLife pork meatballs in tomato sauce on spaghetti	

## I Platters Priced per Guest | Served as stationary

<b>Charcuterie Board</b> 16	<b>Cheese Board</b> 11
Selection of cured meat and house-made pâté, fruit and pickled vegetables, artisan breads & butter	A selection of fine cheeses and assorted crackers
<b>Crispy Rib Platter</b> 15	<b>Mini Quiche</b> 10
Tender, crispy ribs served with a selection of sauces	House-made mini quiche, choose two: double smoked bacon & confit onion, goat cheese & spinach, leek & oyster mushroom, or smoked salmon
<b>Grilled Vegetable Platter</b> 9	<b>Sandwich &amp; Wrap Platter</b> 10
Mixed grilled vegetables served with pitas and hummus	Chef's choice, or make a request!
<b>Seasonal Harvest Vegetables</b> 7	<b>Salmon Niçoise Platter</b> 14
Seasonal fresh vegetable crudités with house-made garlic aioli	Fresh herb grilled salmon, marinated fingerling potatoes, green beans, olives, fresh tomatoes, and boiled eggs
<b>Fruit Platter</b> 8	
Fresh seasonal fruit and berries with Greek yogurt dip	

# I Dinner

One entrée - 60 | Two entrées - 70 | Priced per Guest.

## SALADS (choose 2)

### Classic Caesar Salad

Romaine, French baguette garlic croutons, house-made dressing, fresh grated parmesan

VG

### Goat Cheese Salad

Romaine, warm goat cheese on crostini, aged balsamic, sundried tomatoes, pine nuts, creamy garlic dressing

VG

### Roasted Butternut Squash Quinoa Salad

Romaine, red onion, dried cranberries, toasted pumpkin seeds, lemon vinaigrette

VG GF

### Heirloom Tomatoes & Bocconcini

Fresh basil, balsamic reduction, olive oil drizzle

GF VG

### Pasta Salad

Penne pasta, house-made pesto dressing, cherry tomatoes, red onion, fresh parmesan

GF VG

## ENTRÉES (choose 1)

### Seared Pork Tenderloin

In creamy mushroom sauce

GF

### Baked Salmon

In lemon and chive beurre monté

GF

### Roasted Pork Loin

Stuffed with Chef's recipe, grainy mustard sauce

 GF

### Pork Loin Tonkatsu

In fresh tomato sauce



### Pan Seared Pickerel

In brown lemon butter with fried capers, croutons, and parsley

### Beef Bourguignon

With bacon and mushroom

GF

### Chicken Supreme

In wild mushroom sauce

GF

## VEGETABLES & STARCHES (choose 2)

### Creamy Mashed Potatoes

VG GF

### Fresh Green Beans

With shallots, garlic, and parsley

VG GF

### Rice Pilaf

VG GF

### Gratin Dauphinoise

Served with Gruyère cheese

VG GF

### Green Peas

With carrots in ginger butter

VG GF

### Roasted Fingerling Potatoes

With red onion and fresh tomatoes, seasoned with thyme and rosemary

VG GF

### Vegetable Fricassée

Chef's choice, seasonal vegetables

## DESSERT (assortment of)

Apple tart, tiramisu, lemon meringue pie, mini crème brûlée, chocolate mousse.