

The Viking Feast

Salads

Caesar Salad
Mixed Greens with Tomatoes and Cucumbers
Tuscan Bean Salad
Raw Vegetables and Dips
Ontario Redskin Potato Salad
Red Onion, Tomato and Balsamic Salad
Creamy Coleslaw
Penne Pasta Salad with Feta and Olives
Fire-Roasted Red Peppers with Grilled Onions glazed with Honey
Barbequed Corn and Bell Pepper Salad
Variety of Cold Meats
House-Smoked Atlantic Salmon with all the Trimmings
Freshly Baked Breads, Rolls and Butter

Hot Dishes

Roast Porkloin with Garlic Jus and Crisp Onions
Grilled Chicken with Mushroom Cream
Vegetarian Penne Primavera
Pan Seared Salmon Filet with Herb Butter
Green Beans with Red Onions
Garlic Mashed Potatoes
Carved Black Angus Beef with Madagascar Pepper Sauce

Desserts

Assorted Cakes, Pies, Tarts and Mousses
Assorted Valhalla Pastries
Sliced Seasonal Fruit
Array of Canadian and Imported Cheeses with Dried Fruits and Water Biscuits
Freshly Brewed Coffee a Selection of Teas
\$34.50 per person

Ice Sculptures

Enhance your buffet with a Swan, Horn of Plenty,
Peacock or Clamshell Ice Sculptures
\$75.00 each

All Dinner Buffets require a minimum of 30 people

All prices subject to 12% gratuity and applicable tax

Customized Dinner Experience

Salads (choose 4)

Assorted Reds and Greens with Cucumbers, Tomatoes, Onions and Bell Peppers
Traditional Caesar Salad
Raw Vegetables and Dips
Ontario Redskin Potato Salad
Penne Pasta Salad with Feta and Olives
Fire-Roasted Peppers with Grilled Onions glazed with Honey
Greek Salad
Multi Bean Salad with Purple Onions
Coleslaw with Bacon and Caraway
Pickled Beet Salad with Horseradish
Tomatoes and Bocconcini with Black Olive Vinaigrette
Broccoli Salad with Julienne of Virginia Ham, Chopped Eggs and Creamy Herb Dressing

Hot dishes (choose 3)

Rosemary Roasted Chicken with Marsala Jus
Grilled Turkey Cutlets with Mushroom Cream
Roast Porkloin with Garlic Jus and Crisp Onions
Grilled Chicken Breast with Sun-dried Tomato Coulis
Braised Beef Bourguignonne
Beef Tender Tips in Creamy Mushroom Sauce
Steamed Salmon with Maple Garlic Butter
Cajun Basa Fillet with Andouille Succotash
Pistachio Crusted Tilapia with Marinara Sauce
Vegetarian Penne Pasta Primavera
Ravioli Con Carne in a Rose Sauce

Your selections are accompanied by:

Garlic Mashed Potatoes
Steamed Basmati Rice
Medley of Market Fresh Vegetables

Assortment of Cakes, Pastries and Pies
Sliced Seasonal Fruit
Freshly Baked Breads, Rolls and Butter
Freshly Brewed Coffee and a selection of Teas

\$29.95 per person

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Gala Dinner Buffet

Tossed Mixed Greens with Peppers and Cucumbers with Choice of Three Dressings
Raw Vegetables and Dip
Ontario Redskin Potato Salad
Tomatoes and Bocconcini with Black Olive Vinaigrette
Old Fashioned Coleslaw with Bacon and Caraway
Penne Pasta Salad with Feta and Olives
Broccoli Salad with Julienne of Virginia Ham, Chopped Eggs and Creamy Herb Dressing
Greek Salad
Fire-roasted Peppers with Grilled Onions Glazed with Honey
Assorted Deli Meats consisting of Sliced Prosciutto, Salami,
Pastrami, Roast Beef, Roast Turkey, variety of Mustards,
Pickles and Olives
Presentation of Smoked Salmon, Smoked Whitefish, Peppered Mackerel, Roasted Eel,
Marinated Mussels, Squid Salad, Cold Poached Salmon, Marinated Steamed Scallops,
Poached Shrimp, served with all the Appropriate Garnishes
Freshly Baked Breads, Rolls and Butters

Hot Dishes (choose 4)

Beef Tenderloin Medallions with Wild Mushroom Ragout
Roast Chicken Breast Stuffed Spinach and Brie Cheese and Pancetta
Trio of Lamb, Pork and Veal Medallions
Roast Ontario Porkloin stuffed with Dried Fruits, Marsala Jus
Penne Rigate in Tomato Basil Sauce with Smoked Capon
Pan Seared Salmon Fillet with Herb Butter
Fried Torpedo Shrimp with Cocktail Sauce

Vegetable and/or Starch (choose 3)

Assorted Market Vegetables
Fresh Parsley Potatoes
Sautéed Green Beans with Shallots and Bacon
Duo of Wild and White Rice Pilaf
Yukon Gold Potato Gratin
Lyonnais Potatoes
Saffron Rice
Italian Forked Redskin Potatoes with Caramelized Onions and Gorgonzola Cheese
Minted Snap Peas and Baby Carrots

Carving Station

Choice of:

Striploin of Black Angus Beef
with Madagascar Pepper Sauce

or

Roasted Lamb Leg with Garlic Mint Jus

Assorted Valhalla Pastries
Sliced Seasonal Fruit

Station of Assorted Flambéed Berries with Vanilla Ice Cream
Array of Canadian and Imported Cheeses with Dried Fruits and Water Biscuits
Freshly Brewed Coffee and a Selection of Teas

\$49.75 per person

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