

Private Event Buffet Menu

Choice Of 2 First Courses, 2 Second Courses and 2 Sides - \$28/guest

Choice Of 3 First Courses, 3 Second Courses and 2 Sides - \$36/guest

Choice Of 3 First Courses, 4 Second Courses and 3 Sides - \$48/guest

First Courses



all buffets are served with rosemary focaccia

House Salad

mixed greens, coppa ham, hard cooked egg, red onion, croutons, house vinaigrette

Caesar Salad

your choice of kale or romaine lettuce, parmesan, croutons, lemon caesar dressing

Apple Gorgonzola Salad

baby spinach, granny smith apples, gorgonzola cheese, sun dried cranberries, spiced pecans, maple cider vinaigrette

Italian Chopped Salad

romaine, soppressata ham, pepperoncini, green olives, red onion, provolone cheese, red wine vinaigrette

Wood Fired Beet and Burrata

wood fired red beets, burrata cheese, arugula, caramelized shallots, parmesan crisps, rosemary honey, extra virgin olive oil

Smoked Tomato Bisque

served with parmesan cheese, fresh basil, and house made croutons

Wild Mushroom Soup

served with fresh thyme

Chefs Soup

our seasonal rotation of our chef's selection

Second course



Chicken Parmesan

wood fired chicken, mozzarella, parmesan, fresh basil, served with spaghetti and marinara

Braised Beef Short Rib

wood fired root vegetables, black currant pinot noir sauce - add \$3/guest

Wood Fired Pizza

pick any three specialty pizzas

Cedar Plank Salmon

atlantic salmon, peel brewing co bbq glaze, celery root slaw - add \$4/guest

Wild Mushroom Lasagna

cremini, shiitake and oyster mushrooms, cognac cream, fontina cheese and fresh thyme

Grecian Chicken

grilled chicken breast, wood fired artichokes, baby spinach,
roasted red peppers, feta cheese, lemon herb sauce

Beef Tenderloin Brochettes

grilled beef tenderloin, wild mushroom demi glace, carr valley wild fire blue cheese - add \$4/guest

Smoked Pork Loin

white marble farms pork loin, spiced brown sugar rub, smoked over
apple wood finished with whole grain mustard demi glace

Vegan Curry

chef's choice of vegetables, coconut milk "butter" basmati rice

Shrimp and Scallop Pasta

bucatini noodle, pancetta, rainbow chard, lemon caper butter sauce - add \$3/guest

Porcini Rubbed Sirloin

wood fired fingerling potatoes, spinach, bordelaise

custom vegetarian options are available upon request

Sides



Mashed Buttermilk Sweet Potatoes

wood fired sweet potatoes, carr valley wild fire blue cheese, candied pecans

Brussel Sprouts

bacon, peppadew peppers, balsamic reduction

Roasted Fingerling Potatoes

coppa ham, roasted garlic, fontina, parmesan, garlic chive butter

Creamy Spinach Orzo

toasted orzo pasta, baby spinach, roasted garlic, fontina, parmesan cheese

Wood Fired Haricot Vert

fresh green beans wood fired with extra virgin olive oil, grey salt and cracked pepper, finished with toasted almonds

Wood Fired Cauliflower

fire roasted cauliflower served with our house made harissa aioli and polonaise breadcrumbs

House Mac and Cheese

parmesan cream, fontina cheese

Dessert



additional \$6 per guest

a house made assortment of miniature pastries to include tartlets, cheesecake, eclairs, macaroons, chocolate mousse and petite fours