



LAKESIDE  
BUFFET MENU



## **HOT BUFFET**

### **EXTRAVAGANZA BUFFET**

Assorted European Rolls | Butter  
Chef's soup of the day  
Assorted Fresh Garden Salads  
Penne | Asiago Blush Sauce  
Beef au Jus | Horseradish  
Grilled Chicken | Herb Sauce  
Potatoes | Seasonal Sauté of Vegetables  
Fresh Fruit  
Assorted Pastries | Squares  
**\$29.95 pp**

### **THE MILANO BUFFET**

Fresh Baked Rolls | Butter  
Caesar Salad | Pancetta | Shaved Asiago  
Penne Primavera or/ Bowtie a la Vodka  
Choose 2: Chicken Parmigiana or/ Chicken Cutlet w/ Pesto Cream | Carved Roast Veal w/ Chianti Wine  
Jus or/ Tomato-Braised Sole Fillets  
Roma Vegetables (zucchini squash & red peppers sautéed with roasted garlic). Herb Roasted Potatoes  
Fruit | Italian Cannoli's | Ceram Horns | Tiramisu  
**\$29.95 pp**

### **THE OPULENCE BUFFET**

Assorted European Rolls | Butter  
Greek Salad | Lemon | Oregano | Feta  
Spinach Salad | Pecans | Maple Balsamic Vinaigrette | Crumbled Blue Cheese  
Fresh Vegetable Crudités | Herb Dip  
Cold Poached Salmon | Saffron Aioli  
Tortellini Carbonara or/ Penne a la vodka  
Choose 2: Medallions of Veal | Hand-Carved Peppered Beef Striploin | Thai Roasted Pork Tenderloin |  
Grilled Lemon Chicken | Herb-Crusted Salmon | Sole Paupiettes au Beurre Blanc  
Seasonal Vegetables | Oven Roasted Potatoes  
Carved & Decorated Fresh Fruit Display Selection of Tortes | Cheesecakes  
Domestic & International Cheese Presentation  
**\$49.95 pp**

**Prices & Menu are subject to change without notice Minimum numbers will apply**

*\* Plus applicable Tax/Administration Fee*

*Subject to change without notice\**

## **BBQ THEMED BUFFETS**

### **"VIVE LA DIFFERENCE" BISTRO LUNCHEON**

"Brome Lake" Duck | Juniper & Orange Glaze  
Chateaubriand Medallions | Brandy-Peppercorn Reduction  
Atlantic Salmon | Herbs de Provence  
Salad "Nicoise" Curly Endive | Bacon | "Roquefort"  
Grilled Asparagus | Hollandaise  
Scalloped Potatoes | "Boursin" Cheese  
Stone-Baked French Breads | Sweet Butter  
Chocolate Profiteroles  
Crème Brule Tartlet's

**\$38.95 pp**

*(minimum order of 50)*

### **"PACIFIC RIM" BBQ**

Grilled 5 Spice Dusted Tuna Steak | Wasabi Mayo  
Roast Porkloin | Mango BBQ Sauce  
Chicken Satays | Thai Glaze | Peanut Sauce  
Thai Glass Noodle Salad | Tomato | Avocado  
Fire-Grilled Oriental Vegetables  
Papaya-Bean Salad  
Assorted Sesame Seed Flat Breads | Rolls  
Fortune Cookies  
White Chocolate Passion Fruit Parfait

**\$39.95 pp** *(minimum order of 50)*

### **SPANISH TAPAS**

Grilled Halibut | Orange Reduction  
Grilled Chicken | Salsa Verde  
Pork Ribs | Smoked Paprika Sauce  
Chick Peas in Onion Sauce  
Cumin-Scented Carrot Salad  
Marinated Olives | Mushrooms | Curried Ham  
Grilled Vegetables | Romesco Sauce  
Potato Bandarillas  
Stone Baked rolls | Focaccia's | Olive Breads | Sweet Butter  
Valencia Orange Roulade

**\$39.95 pp**

*(minimum order of 50)*

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## **BBQ LUNCHEON BUFFETS**

### **GRILLED SANDWICHES**

(Choose any 2)

**Asian Scented Fillet of Pacific Salmon** | Wasabi Cream | Green Onion | Crisp Micro Greens | Sesame Seed Bun

**Mediterranean Chicken** | Julienne of Grilled Peppers | Bruschetta Tomato Roasted Garlic | Lettuce | Crusty Italian Loaf

**Teriyaki Grilled Portobello** | Grilled Roasted Garden Vegetables | Tomato Rel-ish | Asian Soy Mustard | Micro Greens | Onion Bun

**Angus Certified All Beef Burger** | Aged Cheddar | Choice of Gourmet Top-pings | Toasted Kaiser Bun

**Spicy Italian Sausage** | Caramelized Onions | Herb Aioli | Roasted Peppers Calabrese Bun

**Pork Souvlaki** | Grilled Pita | Tzaziki | Assorted Condiments

Includes Salad Duo of your choice

**LUNCH ONLY | \$32.95 pp**

### **COURTYARD BBQ**

Chipotle-Glazed Baby Back Ribs

Sirloin Burgers | Truffle Cheese | Roasted Garlic | Pesto Aioli

Marinated Free-Range Chicken | Cajun Spices

Tri-Colour Pasta Salad | Slivered Fried-Roasted Peppers | Sundried Tomato Vinaigrette

Traditional Caesar Salad | Herb Croutons | Shaved Asiago

Peaches & Cream Corn on the Cob

Yukon Gold Baked Potato | Sour Cream | Chive Butter | Maple Smoked Bacon

Bean Chili with Adobo | Spiced Cheddar | Cilantro | Stone-Baked Rolls | Sweet Butter

Fresh Seasonal Fruits

Baked Apple Strudel | Cream Anglaise

**LUNCH ONLY | \$39.95 pp**

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