

DINNER BUFFET 1

CAP Medallists Award Dinner Menu - Wed. June 5, 2019 - 19h00 - 22h00

ASSORTED MINI FILONE

whipped parmesan butter

CLASSIC CAESAR SALAD

house croutons, fresh parmesan,
house-made caesar dressing

BABY SPINACH SALAD

crumbled feta, pickled red onion,
fresh strawberries, white balsamic vinaigrette

SEASONAL VEGETABLES

fresh & local

*see seasonal vegetable page

ROASTED GARLIC MASHED POTATOES

Kennebec potatoes, garlic, cream

COCONUT JASMINE RICE

star anise infused rice

BUTTERNUT SQUASH RAVIOLI

fresh parmesan, pumpkin seeds, yam crisp
aurora sauce

BACON-WRAPPED CHICKEN CONFIT

slow cooked chicken breast, creamy beurre blanc

MAPLE MARINATED SALMON

100% Canadian maple syrup, pineapple salsa

GRILLED ROAST OF STRIPLOIN

black pepper & herb crusted, rosemary jus

WHITE CHOCOLATE CHEESECAKE

oreo cookie crust, white chocolate ganache,
dark berry compote, caramel drizzle

COFFEE OR TEA

menu prices DO NOT include 5% GST and 18% gratuity
menu subject to change



SEASONAL VEGETABLES



LEMON ROASTED ASPARAGUS

(March–June)

NUTMEG DUSTED YAMS, PARSNIPS, & BRUSSELS SPROUTS

(Spring, Fall, Winter)

HARISSA SPICED PARSNIPS, KALE, & CARROTS

(Spring)

SNAP PEAS & GOLDEN BEETS

(Spring/Summer)

GRILLED CORN WITH CREOLE BUTTER

(Summer)

YELLOW & GREEN SUMMER SQUASH

(Summer)