



*Two under
the Mistletoe*

**Potato & Leek/ Roasted Red Pepper Bisque/
Cream of Butternut Squash/ Tomato Basil Cream**

Mesclun Greens

Crisp cucumber and heirloom cherry tomatoes with green onion vinaigrette

Irish Meatloaf

Crispy onion straws, garlic Yukon gold puree, red wine demi-glace, jardinière of vegetables

Oven Roasted Chicken Breast

Tarragon cream sauce, garlic Yukon gold puree, jardinière of vegetables

India Pale Ale Battered Fish and Chips

Creamy green apple coleslaw and tartar sauce

\$27 per person plus applicable taxes & gratuities
Choose one item per section



Add Dessert for additional \$3 charge per Person

Tri-colored chocolate mousse

Strawberry coulis



Three's the Season

**Potato & Leek/ Roasted Red Pepper Bisque/
Cream of Butternut Squash/ Tomato Basil Cream**

Mesclun Greens

Crisp cucumber and heirloom cherry tomatoes with green onion vinaigrette

Chicken Parmigiana

Basil marinara, mozzarella and vegetable fusilli rose

Irish Banger Macaroni & Three Cheese Béchamel

Vegetable medley, bacon parmesan crust

Candied Walnut Crusted Haddock

Lemon beurre noisette, garlic Yukon gold puree, vegetable medley

Tri-colored Chocolate Mousse

Strawberry coulis

Famous New York Cheesecake

Blueberry coulis



*\$35 per person plus applicable taxes & gratuities
Choose one item per section*



Four-ever Faillte Feast

Smoked Salmon Rose

with herbed cream cheese mousse on garlic crustini

**Potato & Leek/ Roasted Red Pepper Bisque/
Cream of Butternut Squash/ Tomato Basil Cream**

Marinated Cucumber & Mesclun Salad Roll

Green onion vinaigrette

Grilled Mediterranean Vegetable Stack

Olive oil and balsamic glaze

Spinach & Goat Cheese Stuffed Chicken Supreme

Garlic Yukon gold puree, vegetable medley with tarragon cream sauce

Salmon Wellington

Vegetable medley, lemon beurre blanc

Prime Rib

Garlic Yukon gold puree vegetable medley, peppercorn Jameson sauce



Duo of Tri-colored Chocolate Mousse & New York Cheese Cake

Strawberry & blueberry coulis

\$40 per person plus applicable taxes & gratuities
Choose one item per section



Cocktail Party

Bacon Wrapped Dates

Jerk Chicken Skewers

Puff Pastry Bruschetta Tarts

Green Onion Risotto Balls

Cajun Remoulade

Vegetable Spring Rolls

Plum sauce

Chicken Thai Bites

Sweet Chilli Sauce

Beef Skewers

Chimichurri Sauce

Lamb and Blueberry Lollipops

Mint Crème Fraiche



\$29 per dozen plus applicable taxes & gratuities



Buffet Menu

**Antipasto platter
Fresh vegetable platter**

**Fresh fruit platter
International cheese platter**

**Classic Caesar salad
Greek salad**

**Herb roasted Parisian potatoes
Penne Primavera Rose with Goat cheese**

**Meadley of seasonal vegetables
Rustic vegetable ratatouille**

**Chicken linguine Alfredo
Roasted Chicken breasts in a tarragon cream sauce
Beef bourguignon
Prime rib in a red wine demi-glace
Prime rib lasagna
Herb crusted salmon
Parmesan crusted haddock**

Assorted sweets platters

**\$36 per person plus applicable taxes & gratuities
Choose one item per section & two proteins. Fresh bread included**

