



# Cold & Hot Buffet Menus

*Minimum of 20 guests*

## **BUFFET #1** *Served Cold*

### **Appetizer**

Mix Green Salad with julienne of Melon dressed in the Oregano House Vinaigrette

### **Main Course**

Poached or grilled Salmon Filet with Cucumber Dill Sauce

Grilled Chicken Breast with Tomato Salsa

Sliced Potato & Apple Salad in a light creamy Dressing

Assortment of Breads & Butter

### **Desserts**

Creamy Old Fashioned Cheese Cake with Fresh Fruit Topping

Apple & Raisin Strudel

## **BUFFET #2** *Vegetarian delight*

### **Appetizer**

Greek Salad with Feta Cheese, Tomatoes, Black Olives, & Romaine Lettuce lemon Vinaigrette

### **Dressing Main Course**

Golden and crispy Pouch filled with sautéed Artichoke, Leek & Mushroom with roasted Garlic

Eggplant Moussaka filled with Brunoise of Vegetable & Chickpea in a Tomato Sauce

Scented Basmati Rice with Toasted Pecan & Celery

Assortment of Breads & Butter

### **Desserts**

Baked Apple Normandy in sweet Butter Crust with Apricot Glaze

Double Chocolate Tart with Chocolate Ganache Icing

## **BUFFET #3** *Served Hot*

### **Appetizer**

Mixed Baby Lettuce, Endive & Watercress Salad with Sliced Oranges & Balsamic Vinaigrette

### **Main Course**

Succulent medium spicy Curry made with boneless Chicken morsels, Carrots, Broccoli and Cauliflower

Lentil Coriander Korma with crispy onion

Coconut Basmati Rice

Accompanied with Raisin, Coconut, & chopped up Banana-Date Chutney

Chickpea Flour Roti

### **Dessert**

Bittersweet Lemon Curd Tart in a sweet pastry Shell with an Apricot Glaze

Simple and elegant fresh Fruit and Custard Tart decorated with the best seasonal Fruit





**BUFFET #4**  
*Served Hot*

**Appetizer**

Ontario Baby Greens with Balsamic & Virgin Oil Vinaigrette

**Main Course**

Entrecôte of Beef with Caramelized Onions & Thyme Beef Jus

Filet of Salmon Encrusted with Tapenade Black Olives & fresh Tomato Sauce

Oven roasted Vegetables & crisp roasted Potatoes

Assortment of Breads & Butter

**Desserts**

Decadent layers of Carrot Cake with Pineapple & Pecans with a Cream Cheese Icing

Black & White Chocolate Mousse Cake drizzled with Chocolate Ganache



**BUFFET #5**  
*Served Hot*

**Appetizer**

Sliced Tomato & Bocconcini Cheese Salad with an Extra Virgin Basil Oil Dressing

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Snow Pea & Carrot Salad with a Lime Ginger Dressing

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Garden Green Salad with a Herb Vinaigrette

**Main Course**

Grilled Filet of Atlantic Salmon with a Teriyaki Sauce

Stuffed Chicken Breast with Parma Prosciutto & Asiago in a light Cream Sauce

Oven roasted Vegetables & Crisp roasted Potatoes

Assortment of Breads & Butter

**Dessert**

Chocolate pecan tart with a Drizzle of Chocolate

Lemon Torte covered with Crème Fresh & Lemon Curd with White Chocolate curls



**BUFFET #6**  
*Served Hot*

**Appetizer**

A Salad of Mesclun Greens with Shaved Asiago, Vine Ripened Tomato with a Balsamic Vinaigrette

**Main Course**

Salmon Filet with Spinach en Croûte

Slow Roasted saddle of Lamb filled with Spinach

Steamed Broccoli & Cauliflower with a Mélange of Seasonal Vegetables in Herbed Butter with Herb roasted sliced Potatoes

Assortment of Breads & Butter

**Dessert**

Lemon Mousse Cake with candied Lemon Peel and fresh Strawberries

Profiteroles with Custard Cream & Chocolate Sauce

