



Rustic Menu Wedding, gala and grand occasions

Rustic Menu ~ Buffet

All rustic meals are served in porcelain dishes. Tea, coffee, buns and butter are included. Prices are per person. HST and service charges are extra.

Meat	50 to 80	81 people
Choose 1 :	people	and more
Pig Roast & baked beans	\$21.95	\$20.95
Pig Roast & chicken – honey garlic sauce	\$23.95	\$22.95
Hip of Beef & chicken – honey garlic sauce	\$27.95	\$26.95
Ribs & chicken – BBQ sauce & chicken pieces	\$28.95	\$27.95
Rib eye steak 10oz	\$34.00	\$33.00

Salads	
Choose 3	
Orzo	\$0.00
Creamy coleslaw and carrot	\$0.00
Traditional macaroni	\$0.00
Garden salad	\$0.00
Red baby potato	\$0.00
3-color fusilli and sun dried tomato	\$0.00
Pesto penny and peppers	\$0.00
Herbed crisp vegetables	\$2.00
Legumes with citrus and coriander	\$2.00
Creamy broccoli and cauliflower	\$2.00
Kale and balsamic vinaigrette	\$2.00
Cesar	\$2.50

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Side dishes ~ Hot

Choose 2

Pilaf rice	\$0.00
Baked beans	\$0.00
Carrot with honey	\$0.00
Meat or vegetarian lasagna	\$0.00
Rosemary or greek roasted potatoes with onions and peppers	\$0.00
Buns and butter	\$0.00
Coffee and tea	\$0.00

Side dishes ~ Cold

Stuffed eggs	\$2.00
Cold meat	\$3.00
Mild St-Albert Cheese	\$1.50

Dessert

Choose 1

Homemade pastries	\$0.00
Carrot Cake and Cheese Frosting	\$0.00
Black Forest cake	\$0.00
Strawberry Shortcake (June to August)	\$1.00
Cheese cake with maple fruit	\$3.00
Triple chocolate mousse with a fruit coulis	\$3.00
Lemon Tart: Sable tart with swiss meringue	\$3.00
Maple mousse and English chocolate cream	\$3.50
Fraisier and Summer filling (June to August)	\$3.50
Chocolate mousse with pirouline – served in a martini glass	\$3.50
Raspberries Dacquoise and fresh cream	\$3.50
Seasonal flavored crème brulée	\$3.50
Black Magic – chocolate mariane cake with chocolate fudge surrounded with belgian chocolate shavings	\$4.00