

Friday February 15

“Après Ski” Buffet

\$59

Soups and Salads

Hearty vegetarian chili

Cheddar, chives, sour cream

Bread & rolls

Caesar salad

Freshly Grated Asiago Cheese, Home Made Foccacia Croutons

Garden greens salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Quebec Cheese Display

Seasonal Fruit, English Water Biscuits and Flat Breads

Warm Cheese Fondue

Breads, Pretzels, Vegetables, Meats

Cocktail Shrimp, Antipasto, Smoked Fish

Lemon, Cocktail Sauce, Red Onions, Capers

Entrees

Stout Braised Chuck Rib of Beef

Caramelized onions, horseradish, mustard, green peppercorn “jus”

Spicy peach and smoked whisky BBQ pork ribs

Gaspor sausages and beef sliders

Spicy mayo, cheese, cranberry mayo, smoked mustard, Dijon, and traditional condiments

Mussels Steamed with Leeks, Fennel, Grainy Mustard and St Arnould Beer

Baked White Cheddar Mac and Cheese

Poutine Station

Fingerlings, fries, gravy, cheese curds, bacon, green onions, tomatoes,

Mashed Red Skinned Potatoes

Chefs Vegetable Creation

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

Kids Pasta of the day

Chicken Fingers with Plum Sauce

Nacho Chips with salsa, sour cream, and cheese

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Saturday February 16

Rivers and Mountains Buffet

\$69

Soups

Market Inspiration
Seafood Chowder

Salads & Appetizers

Local smoked fish selections
Laurentian trout gravlax
Charcuterie selection
Fresh fish tataki
Assortment of seafood (shrimp, calamari, mussels, clams)
Fresh oysters
Assortment of seasonal salads
Selection of vinaigrettes and condiments
Quebec's Fine Cheeses
Selection from Le P'tit Train du Nord cheese factory
Variety of breads

Optional Seafood Plate + \$25

Half lobster and 6 shrimp with garlic butter

Hot Specialties

Fisherman's casserole with Boreal flavors
Chicken supreme and wild mushroom sauce
BBQ pork ribs
Market inspired potatoes
Market vegetables
At The Chef's Table
Papillote of salmon with beurre blanc
Roasted rib of beef
Flambéed shrimp
Mussels and white wine sauce
Fried calamari and condiments

Selections of cakes and pies from our pastry chef
Coffee, decaffeinated coffee, tea, herbal tea

Sunday February 17
Canadian Buffet
\$59

Soups and Salads

Soup of the Day

Bread Display

Caesar Salad

Freshly Grated Asiago Cheese, Home Made Focaccia Croutons

Garden Greens Salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Quebec Cheese Selection

Seasonal Fruit, English Water Biscuits and Flat Breads

Toasted Pita Points and Grilled Flatbreads

Assorted dips

Cocktail Shrimp, Smoked Fish

Lemon, Cocktail Sauce, Red Onions, Capers

Charcuterie and Antipasto

Locally sourced terrines, pates and charcuterie, pickles, preserves, sauces, grilled vegetables

Entrees

Chef Carved Striploin of Beef Au Jus

Horseradish, Selection of Mustards

Roasted Supreme of Air Chilled Chicken

Sauce Forrestiere,

Mushroom Dusted Walleye

Creamed leeks, Corn, Tomato, and Red Onion Salsa

Cider and Espresso Glazed Tenderloin of Pork

Apple, and Cranberry Compote

Manitoba, Barley, and Wild Rice Risotto

Mini PEI Potato and Smoked Gouda Gratin

Grilled Asparagus with Charred Lemon and Blistered Cherry Tomatoes

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

The Burger Bar

Mini Burgers and Dogs with all the "fixins"

Penne with Roasted Tomato Sauce

Pepperoni and Cheese Pizza

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Monday February 18
International Buffet
\$59

Soups and Salads

Split Pea Soup
Bread Display
Caesar Salad

Freshly Grated Asiago Cheese, Home Made Focaccia Croutons

Garden Greens Salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Domestic and International Cheese Selection

Seasonal Fruit, English Water Biscuits and Flat Breads

Hummus, Baba Ghanoush and Tzatziki

Cocktail Shrimp, Antipasto and Smoked Fish

Lemon, Cocktail Sauce

Entrees

Carved Asian Marinated Duck

Asian slaw, spicy mayo, cashews, hoisin sauce

Lemon and Old Bay Roasted Barbecue Chicken

Burnt lemon jus

Lamb Curry with Mango Chutney

Scented Basmati Rice

Shellfish Paella

Saffron rice

Asian Stir Fried Vegetables with Soba Noodles

Rigatoni with meat sauce and mushroom cream sauce

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

Pepperoni and Cheese Pizzas

Kids Pasta of the day

Chicken Fingers with Plum Sauce

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Tuesday February 19
Italian Buffet
\$59

Soups and Salads

Minestrone Soup
Bread Display
Caesar Salad

Freshly Grated Asiago Cheese, Home Made Foccacia Croutons

Garden Greens Salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Domestic and International Cheese Selection

Seasonal Fruit, English Water Biscuits and Flat Breads

Toasted Pita Points and Grilled Flatbreads

Assorted Dips

Cocktail Shrimp, Antipasto and Smoked Fish

Lemon, Cocktail Sauce, Lemons, Capers

Entrees

Carved House Made Porchetta

Braised Beef with Artichokes, Fennel, Jerusalem Artichokes, and Smoked Tomato Sauce

Roasted Cod with fried capers, grilled lemon, and black olives

Penne aux Fruits de Mer

Roasted Sweet Potatoes with garlic, and Parmesan

Wild Mushroom Risotto Station

Broccoli Rabe with toasted pine nuts, orange, and chilis

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

The Burger Bar

Mini Burgers and Dogs with all the "fixins"

Penne with Roasted Tomato Sauce

Chicken Fingers with Plum Sauce

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Wednesday February 20

“Après Ski” Buffet

\$59

Soups and Salads

Hearty vegetarian chili

Cheddar, chives, sour cream

Bread & rolls

Caesar salad

Freshly Grated Asiago Cheese, Home Made Foccacia Croutons

Garden greens salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Quebec Cheese Display

Seasonal Fruit, English Water Biscuits and Flat Breads

Warm Cheese Fondue

Breads, Pretzels, Vegetables, Meats

Cocktail Shrimp, Antipasto, Smoked Fish

Lemon, Cocktail Sauce, Red Onions, Capers

Entrees

Stout Braised Chuck Rib of Beef

Caramelized onions, horseradish, mustard, green peppercorn “jus”

Spicy peach and smoked whisky BBQ pork ribs

Gaspor sausages and beef sliders

Spicy mayo, cheese, cranberry mayo, smoked mustard, Dijon, and traditional condiments

Mussels Steamed with Leeks, Fennel, Grainy Mustard and St Arnould Beer

Baked White Cheddar Mac and Cheese

Poutine Station

Fingerlings, fries, gravy, cheese curds, bacon, green onions, tomatoes,

Mashed Red Skinned Potatoes

Chefs Vegetable Creation

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

Kids Pasta of the day

Chicken Fingers with Plum Sauce

Nacho Chips with salsa, sour cream, and cheese

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Thursday February 21
Canadian Buffet
\$59

Soups and Salads

Soup of the Day

Bread Display

Caesar Salad

Freshly Grated Asiago Cheese, Home Made Focaccia Croutons

Garden Greens Salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Quebec Cheese Selection

Seasonal Fruit, English Water Biscuits and Flat Breads

Toasted Pita Points and Grilled Flatbreads

Assorted dips

Cocktail Shrimp, Smoked Fish

Lemon, Cocktail Sauce, Red Onions, Capers

Charcuterie and Antipasto

Locally sourced terrines, pates and charcuterie, pickles, preserves, sauces, grilled vegetables

Entrees

Chef Carved Striploin of Beef Au Jus

Horseradish, Selection of Mustards

Roasted Supreme of Air Chilled Chicken

Sauce Forrestiere,

Mushroom Dusted Walleye

Creamed leeks, Corn, Tomato, and Red Onion Salsa

Cider and Espresso Glazed Tenderloin of Pork

Apple, and Cranberry Compote

Manitoba, Barley, and Wild Rice Risotto

Mini PEI Potato and Smoked Gouda Gratin

Grilled Asparagus with Charred Lemon and Blistered Cherry Tomatoes

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

The Burger Bar

Mini Burgers and Dogs with all the "fixins"

Penne with Roasted Tomato Sauce

Pepperoni and Cheese Pizza

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Friday February 22
International Buffet
\$59

Soups and Salads

Split Pea Soup
Bread Display
Caesar Salad

Freshly Grated Asiago Cheese, Home Made Focaccia Croutons

Garden Greens Salad

Assorted Dressings, Croutons, Cucumber, Radish, Heirloom Carrot

Chefs Choice of 3 Seasonal Compound Salads

Domestic and International Cheese Selection

Seasonal Fruit, English Water Biscuits and Flat Breads

Hummus, Baba Ghanoush and Tzatziki

Cocktail Shrimp, Antipasto and Smoked Fish

Lemon, Cocktail Sauce

Entrees

Carved Asian Marinated Duck

Asian slaw, spicy mayo, cashews, hoisin sauce

Lemon and Old Bay Roasted Barbecue Chicken

Burnt lemon jus

Lamb Curry with Mango Chutney

Scented Basmati Rice

Shellfish Paella

Saffron rice

Asian Stir Fried Vegetables with Soba Noodles

Rigatoni with meat sauce and mushroom cream sauce

KIDDY CORNER

Veggies and Dip, Cheese and Crackers

Ranch dip

Pepperoni and Cheese Pizzas

Kids Pasta of the day

Chicken Fingers with Plum Sauce

The Pastry Shop

Cookies, Jello, Candies, Cupcakes

A Selection of Sweets, Cakes, Tarts, and Desserts

Saturday February 23

Buffet Rivières et montagnes

\$69

Soups

Market Inspiration

Seafood Chowder

Salads & Appetizers

Local smoked fish selections

Laurentian trout gravlax

Charcuterie selection

Fresh fish tataki

Assortment of seafood (shrimp, calamari, mussels, clams)

Fresh oysters

Assortment of seasonal salads

Selection of vinaigrettes and condiments

Quebec's Fine Cheeses

Selection from Le P'tit Train du Nord cheese factory

Variety of breads

Optional Seafood Plate + \$25

Half lobster and 6 shrimp with garlic butter

Hot Specialties

Fisherman's casserole with Boreal flavors

Chicken supreme and wild mushroom sauce

BBQ pork ribs

Market inspired potatoes

Market vegetables

At The Chef's Table

Papillote of salmon with beurre blanc

Roasted rib of beef

Flambéed shrimp

Mussels and white wine sauce

Fried calamari and condiments

Selections of cakes and pies from our pastry chef

Coffee, decaffeinated coffee, tea, herbal tea