NEW YEAR’S EVE BUFFET MENU

Wednesday December 31, 2014 | Oak Room Dining Room | 7:00pm

ARTISAN AND RUSTIC BREAD DISPLAY

Baked by our resident apprentice chefs with herb butter, rosemary scented olive oil and balsamic vinegar

OAKWOOD TAPAS BAR SELECTIONS

Sea Food Chowder
Winter greens with assorted dressings
Philo Caesar salad cups
Caprese Salad– marinated bocconcini, cheese, grape tomatoes and baby spinach in a pesto vinaigrette
Anti pasti platter with grilled vegetables, cured meats and imported cheese
Assorted chilled Oakwood salads
In house cured salmon with herb cream cheese,
In house smoked pickerel and trout
Cold poached black tiger shrimp with cocktail sauce
White balsamic marinated mussels
Assorted dips with vegetables and crisps

HOT BUFFET DISHES

Pesto Crusted Salmon
Atlantic Salmon crusted with pesto and parmesan bread crumbs
Breast of Chicken Forester Style
Double smoked bacon, pearl onions, button mushrooms and demi–glace
Neptune’s Catch Seafood Risotto
Shrimp, baby scallops and calamari served over Saffron Risotto
Roasted Pepper Mushroom Ravioli
Forest mushroom pasta pockets in a roasted pepper cream sauce with slices of roasted pepper
Winter Vegetable Medley
Cinnamon and brown sugar roasted carrots, parsnips, turnip and squash
Garlic Mashed Grand Bend Potatoes

CARVERY STATION

Slow roasted Ontario Grain fed AAA strip loin au jus
Mint and Herb infused Leg of lamb.

DESSERT STATION

Mini cheese cake wedges, fresh baked seasonal pies, fresh baked fruit and custard tarts, chocolate éclairs, pastry swans and hot fudge fondue with fresh fruit.

Menu subject to change without notice.