

Hot Entrees

Perfect for a large buffet event, holiday gathering or a delicious alternative for lunch, the following dishes always please a crowd! Enjoy our popular classics or ask about our chef's seasonal specials. Buffet packages available with choices of Hot Complements, Salads & Desserts. Have a special craving? We are always prepared to customize a menu just for you!

Meat & Vegetarian Options:

Traditional Roast Turkey	A holiday favourite! Fresh locally raised seasoned turkey slow roasted & served with white wine gravy. No fuss! We carve it for you, providing ample white & dark meat portions.
Maple Glazed Ham	A family favourite for the holidays! Succulent pork roasted in maple, clove & cinnamon glaze. Served with grilled pineapple wedges.
Stuffed Chicken	Locally farmed chicken breasts, stuffed with spinach, pine nuts, roasted red peppers & goat cheese. Lightly breaded and baked to perfection.
Classic Parmesan	Succulent chicken or veal cutlets seasoned & breaded in fresh herbs and 3 cheese blend. Baked golden & accompanied by our famous tomato basil sauce. Also available as a sandwich.
Herb Crusted Chicken	Fresh locally chicken breasts & thighs rolled in roasted garlic herb blend. Slow roasted and served with mushroom white wine gravy.
Butter Chicken	Tender spiced chicken, onions & carrots simmered in curried tomato yogurt broth. Served a la carte or with basmati rice.
Jerk Chicken	Slow roasted breasts & thighs in spicy homemade jerk sauce. Compliment the heat with a rice & peas side or fresh herbed biscuits!
Stuffed Pork Tenderloin	Moist pork tenderloin medallions filled with roasted garlic, caramelized onions, jalapenos & spinach. Served with sherry balsamic reduction.
Beer Braised Beef	Ontario beef, carrots, fennel and apples braised in Hockley Stout. Excellent paired with garlic mashed potatoes, roasted new potatoes or our famous 3 cheese biscuits!
Thai Coconut Curry	Fresh vegetables & tender chicken or beef in fragrant curried coconut milk. Accompanied by fresh basil, cilantro & jasmine rice. Vegetarian version also available.
Teriyaki Stir-fry	Tender chicken, onions, carrots, bok choy and snow peas tossed in homemade Asian spice blend. Beef & Vegetarian option also available.
Moroccan Stew	Chickpeas, onions, carrots, raisins & sweet potatoes simmered in aromatic curry & cinnamon spices. Served with warm pita wedges.
Eggplant Parmesan	Enjoy this classic without the meat! Fresh rounds of eggplant seasoned and breaded in herb and 3 cheese blend. Baked golden brown & topped with our famous tomato basil sauce.

Seafood Options:

- Sunflower Crusted Salmon Fresh Atlantic salmon fillets baked in sunflower, lemon & herb crust. Accompanied with dill white wine cream sauce.
- Mediterranean Prawns & Potatoes The ultimate in winter comfort! Roasted new potatoes tossed with fresh vegetables, Moroccan olives, sun dried tomatoes & pesto. Topped with grilled lemon shrimp and fresh parmesan cheese.
- Stuffed Sole Fillet of sole pinwheels filled with asparagus spears and wild mushroom purée. Served on a bed of lemon rice pilaf.