

# STARTERS

## SOUP

Warm Vichyssoise

## GREENS & DRESSINGS GF

Crisp Romaine, Heritage Blend Greens  
Cucumbers, Tomatoes, Mushrooms, Black Olives, Shredded Carrots,  
Bacon, Parmesan Cheese, Cheddar Cheese, Croutons  
Ranch/Balsamic Vinaigrette/Caesar

## COMPOSED SALADS

Concombre à la Crème GF  
Provincial Harvest Salad GF  
Nicoise Salad GF

# STATIONS

## GRAZING STATION

Imported & Domestic Cheeses with Berries and Grapes GF  
Cured Meat Charcuterie GF with Assorted Crackers  
Grilled Vegetable Display GF  
Fire Roasted Red Pepper Hummus GF with Grilled Pita Wedges

## CARVING STATION

Caramelized Onion Chateaubriand  
with Horseradish Cream

# MAINS

## ENTRÉES

Coq Au Vin GF  
White Fish Meuniere GF  
Boudin Blanc

## ACCOMPANIMENTS

Vegetable Ratatouille with Herbed Cous Cous  
Grilled Asparagus with Cannellini Puree GF  
Truffled Pommes Puree GF

## DESSERTS

Tantalizing Dessert Display of Cakes, Cookies, & Sweets  
Bread Pudding and Fruit Cobbler