



Buffets and grills are summer casual or decadent and gourmet, depending on your menu. We find buffets to be a lovely way to serve your guests. For larger parties and weddings, we suggest a selection of grilled meats in addition to a good variety of food.

We care about what we do; from where our food comes from and how it was grown or raised, to how it is prepared for you with care.

Menu #1:

- * Grilled cedar plank Atlantic salmon with fennel and tarragon and chipotle aioli
- * Local beef brochettes marinated with rosemary, olive oil, garlic and grilled with sea salt and served with your choice of sauces
- * Grilled summer vegetables with goat cheese chevrai
- * Salad of lightly curried orzo, French lentil and wild rice
- * Salad of organic field greens with Dijonnaise
- * New baby potato salad with chives and coarse mustard

Menu #2:

- * Local lamb brochettes with rosemary, sweet red onion and coarse mustard, red wine and served with mint jus
- * Grilled local trout en papillote with maple and lemon pepper herb
- * Grilled feta burgers (pork or beef) on mini buns with taziki sauce, tomato and cucumber
- * Mediterranean pasta salad with Kalamata olives and oregano dressing
- * Salad of organic field greens with balsamic vinaigrette

Menu #3:

- * Pork and chicken skewers with sweet peppers and onions, mushrooms in a lemon garlic oregano dressing with taziki
- * Grilled summer vegetable platters with fresh basil, Heirloom tomatoes, drizzled with olive oil and sea salt
- * Local Heirloom beet salad with lentils and dill
- * Traditional potato salad with peppers, green onions and mayonnaise
- * Greek salad with Kalamata olives and oregano dressing

Please contact us by way of phone or email for a custom quote for your next get together. Share the joy of gourmet food with us!