



Asian inspired buffet

Thai grilled steak (tenderloin) and papaya salad
Indonesian spicy bbq chicken with lemongrass
Grilled mahi-mahi skewers with tomatillo dip
Basmati rice pilaf, drizzled with curry oil and scallion oil
Chili - garlic steamed baby bok choy with black sesame
Stirfried mini veggies with fresh ginger
Jicama salad with citrus and cantaloupe
Shredded nappa salad, peppery watercress, fresh strawberries, Thai sweet chili dressing & chili roast peanuts
A selection of fresh grilled and crisp breads
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Passed mini icecreams – delectable one-bite in orange, pear, walnut, strawberry  
Mini warm filo pouches ~ milk choc & raspberry / white choc & cranberry / dark choc & hazelnut  
Tropical fruit kebobs

### Mediterranean buffet

Leek and asiago stuffed chicken breast with rosemary jus  
Poached medallions of salmon with citrus beurre blanc  
Italian potatoes, with pancetta and capers  
Green beans with beurre noisette and pinenuts  
Heirloom tomato salad, simply dressed and scattered with fresh herbs  
Mixed salad greens, with orange, strawberry & onion with white wine dressing  
Fresh, grilled and crisped breads, tapanade, butter  
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Fresh berries topped with warm Marsala zabaglione
Handmade finger desserts

Island buffet – a cure for the February blues!

Grilled Jerk marinated pork tenderloin with papaya and citrus salsa
Crispy fried snapper fillets with escoviche veggies
Sweet potato and capsicum pepper stirfry
Curried rice pilaf with baby peas
Sweet buttered baby carrots, slowly roasted
Pickled okra salad
Caribbean coleslaw with brown sugar & lime dressing
Water chestnuts with chopped fresh veggies, lime and shallots
Fresh made roti bread with jerk lime butter, spiced cornbread, sweet balla bread
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Coconut tarts ~ Passion fruit mousse  
Grilled pineapple ~ Amber rum cake



## Cold summer luncheon

Composé of grilled sliced chicken, alternating with fresh basil, sliced vine tomatoes, and asiago cheese  
New England lobster rolls ~ creamy lobster salad with shallots, chives & tarragon, piled into a soft grilled bun  
Grilled potato salad, with olive oil and fresh rosemary  
Grilled asparagus with grilled lemon, virgin olive oil, fleur de sel  
Orange, yellow and purple baby carrots  
Crisp breads with tapanade  
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Mini tartlettes ~ lemon meringue, pecan butter tarts, strawberry with custard
White and dark chocolate raspberry mountains

Company Picnic ~ Deep South BBQ

Little Vittles

Honky tonk homemade rosemary potato chips, (served in cowboy hats), onion gouda dip
Quesadillas with fire roasted sweet corn, sun dried tomato, basil & fire roasted tomato
Bodacious baby bacon wrapped fillet mignon with béarnaise
Cowboy canoes – mini red-skinned tater skins with traditional & eclectic fillings



The Spread

Cajun and / traditional smokey bbq chickens
Sizzlin' pan-fried catfish with tomato succotash
Grilled wagon-wheel polenta rounds infused with sundried tomato & porcini, red pepper aioli
The wranglers' skillet potatoes – pan-fried with fontina, roasted garlic & sage
Mean baked beans with molasses
Frontier creamy red & white coleslaw
Bunkhouse buttermilk potatoes

The Big Round Up

Peach Cobbler with a crumble crust, served with warm with vanilla ice cream
Deep dish pecan pie
Warm berry hand pies (handmade turnovers)
Platter of sliced seasonal fruits
Good Strong Coffee

A Canadiana / Muskoka Menu



Hors d'oeuvres at the dock

Fresh asparagus spears baked in crispy parmesan pastry
Brandied wild mushrooms & brie in feather light wonton cones
Tiny molten cheeseburgers on baby sesame brioche
Bombay chicken with mango dipping sauce
Asiago stuffed lemon shrimp with basil and prosciutto

Roasted rosemary nuts at the bars

Dinner at the cottage

From the grill

Pickarel (walleye) fillets with a lemony caper rosemary jus
Farm raised Ontario veal chops grilled with dijon and thyme
Wild boar chops marinated with red wine and garlic
(If wild boar not available, substitute bison tenderloin with merlot reduction)

Accompaniments

Roasted garlic whipped Yukon gold potato & rutabaga mash
Summer cauliflower with truffled cheese sauce
Local sweet peas with pancetta
Sweet corn (off the cob) simply served with butter, salt & pepper
Organic salad greens with balsamic dressing, julienne carrot & jicama
Heirloom tomato salad, pesto dollops, shallot dressing, feta and crispy onions
Fresh, grilled and crisped breads with charred spring onion spread and butter

Sweets and treats

Wild Muskoka blueberry crumble with vanilla icecream
All Canadian maple syrup butter tarts
Muskoka mudslide dark chocolate pudding cake with raspberry coulis
Regular and decaf coffee from Muskoka Roastery, a selection of teas

Dinner by the Bite ~ Substantial Hors d'oeuvres for Hearty Appetites

Passed hors d'oeuvres

Steamed corned beef and pastrami sandwiches on rye with self serve sliced dills
Wasabi pea crusted shrimp skewers, with sesame soy dip
Mini molten cheeseburgers with Dijon aioli, on baby sesame brioche buns
Crispy mini potato latkes, topped with crème fraiche & chives
Tender, meaty and lean Australian lamb 'lollipops' with a rich merlot dipping sauce
Asparagus spears in crunchy Parmesan pastry
Caramelized onion and sweet potato samosas with coriander yogurt dip
Pecan crusted chicken kebobs, with orange-lime dipping sauce
Lobster dumplings with ginger sauce
Crispy asiago polenta discs, topped with aioli and oven dried cherry tomato crisps



Stationary Centrally located, on tiered stands

Beef tenderloin on a mini onion bun, with horseradish aioli and crispy onions
Mini balsamic grilled veggie and chevre wraps
Old fashioned baked ham, carved into sweet potato scones with honey mustard

Chef attended

Mini plates of slivered beef bourguignon, in a rich red wine sauce
with a dollop of roast garlic rutabaga & potato mash & crispy onions

Self serve stations located around the room

Seafood

Jumbo shrimp with lively Brazilian pebre, smokey & spicy salsa roja, cocktail sauce
Sushi and maki sushi with chopsticks, soya, wasabi and pickled ginger
Refreshing Thai green mango salad rolls with a piquant lemony dip

On the cruisers

Addictive rosemary roasted bar nuts

Cheeses

Eclectic artisan cheese display with truffle honey,
quince jelly, baguette & flatbreads with grapes, strawberries, figs

Sweets

Brownies, lemon squares, butter tarts with
Muskoka Roastery coffee, orange pekoe tea, and hot water for specialty herb teas

