

## Ascent Buffet Menu

\$29 per guest

Marinated Flank Steak grilled to perfection and sliced thin so it melts in your mouth

Grilled chicken breast with a savory whiskey BBQ glaze

Served With :

Rice Pilaf and Seasonal Vegetables

Vegetarian options are available upon request.

A crudité and artisan cheese grazing station can be added

at a cost of \$7.50 per guest.

\$35 per guest

Red wine Beef Shortrib braised slow and served with red wine braising jus

Slow roasted Chicken Leg served with natural pan jus

Pan Roasted Atlantic Salmon

Served with :

Roasted Garlic Mashed potato and seasonal vegetable

Vegetarian options are available upon request.

A crudité and artisan cheese grazing station can be  
added at a cost of \$7.50 per guest.

\$39 per guest

Herb Roasted Beef Tenderloin with red wine demi glaze

Citrus and Herb glazed Atlantic Salmon

Roasted Chicken Supreme with citrus-thyme jus

Served with :

Roasted Baby Red Potatoes and seasonal vegetable

Vegetarian options are available upon request.

A crudité and artisan cheese grazing station can be  
added at a cost of \$7.50 per guest.

\$49 per guest

Prime Rib carving station slow roasted to perfection with savory peppercorn gravy

Pan seared Ontario pickerel with apple cabbage slaw

Goats cheese and spinach stuffed chicken supreme

Served with :

Roasted root vegetable barley risotto and seasonal vegetable

Vegetarian options are available upon request.

A crudité and artisan cheese grazing station can be  
added at a cost of \$7.50 per guest.