

BUFFET MENU

WOODBINE ENTERTAINMENT GROUP

\$52 PER PERSON

PLUS APPLICABLE TAXES & GRATUITIES
MINIMUM 60 PEOPLE

SERVED WITH ARTISANAL BREADS, BUTTERS, COFFEE AND TEA

CHOOSE 3

FOR AN ADDITIONAL SALAD ADD \$5 PER PERSON

COMMUNITY GREENS

GARDEN HERBS AND SEEDLINGS
RASPBERRY SHRUB VINAIGRETTE

ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS SMOKED GORGONZOLA RED ONION VINAIGRETTE

ROASTED BEET AND CELERIAC

FETA CHEESE CRUMBLE SPICED PISTACHIO ORANGE THYME VINAIGRETTE

FARRO & WHEAT BERRY

CUMIN ROASTED CARROTS
ORANGE - YELLOW CURRANTS
CREAMY LEMON DRESSING

MEDITERRANEAN PASTA

CUCUMBER - TOMATOES - CELERY KALAMATA OLIVES - FETA CHEESE RED WINE OREGANO VINAIGRETTE

MARKET SALAD

BABY KALE - NAPA - RADICCHIO CARROTS - PEARS - CRANBERRIES FETA - WALNUT - PUMPKIN SEED ROASTED APPLE VINAIGRETTE

CLASSIC CAESAR

PARMESAN - CROUTONS ROMAINE - GARLIC DRESSING

ROASTED SOUASH

RED QUINOA - BABY KALE - RADISH CANDIED PUMPKIN SEED SMOKED HONEY - SAGE VINAIGRETTE

RAINBOW CABBAGE SLAW

GREEN, RED & SAVOY CABBAGE RED ONION, PEPPERS - FENNEL DILL & SESAME DRESSING

ASIAN CHOP CHOP

PICKLED ROOT VEGETABLES
CORIANDER - SESAME
MISO TAMARI GINGER VINAIGRETTE

PERUVIAN CORN AND BLACK BEAN

RED ONION - PEPPERS - CILANTRO CUMIN LIME VINAIGRETTE

TANDOORI ROASTED CAULIFLOWER

POMEGRANATE SEEDS - FRESH MINT SHALLOTS - CILANTRO CASHEW CREMA

TRIO POTATO

CORN - PEPPERS - CORNICHON RED ONION - GRAIN MUSTARD AIOLI



VEGETARIAN ITEMS

CHOOSE 2

FOR AN ADDITIONAL SELECTION ADD \$5 PER PERSON

SWEET POTATO - KALE FRITTERS

GINGER CORIANDER CHUTNEY - CUCUMBER SLAW - MINT YOGURT

ZUCCHINI ROLLS

WHIPPED RICOTTA - HAZELNUTS - PRESERVED LEMON

WILD MUSHROOM FRITTATA

KALE AND ALMOND CHIMICHURRI SMOKED TOMATO JAM

CHARRED GLOBE EGGPLANT

TURMERIC YOGHURT - POMEGRANATE FRESH MINT

GRILLED MUSHROOM ANTIPASTO

FRESH HERBS - ROASTED GARLIC BALSAMIC OLIVE OIL

ORGANIC SPINACH & KALE TORTILLA

CARAMELIZED ONION - ROASTED PEPPERS TOMATOES - AGED CHEDDAR CHIMMICHURRI

OVER NIGHT TOMATOES

FETA SNOW - CHIVE - PARSLEY OIL

SMOKED HEIRLOOM CARROTS

EGGPLANT TAPENADE - HARISSA BEET HUMMUS CRISPY CHICKPEAS - ZAATAR

SEAFOOD AND SEACUTERIE

CHOOSE 2

FOR AN ADDITIONAL SELECTION ADD \$5 PER PERSON

AHI TUNA CRUDO

WATERMELON - YUZU - CORIANDER GINGER - SOY - BLACK SESAME - CHILI WASABI PEA

CITRUS CURED SALMON

POMMERY MUSTARD DILL SAUCE SQUID INK GRISSINI

PASTRAMI TROUT

RUSSIAN AIOLI PICKLED FENNEL "KRAUT"

SEAFOOD CEVICHE

JALAPENO LECHE DE TIGRE SMASHED AVOCADO - CRISPY TARO PUFFED WILD RICE

MARINATED MUSSELS

SMOKED PEPPERS – ONION – CELERY CILANTRO LEMON VINAIGRETTE

SALT COD FRITTERS

GAZPACHO RELISH BLACK OLIVE TAPENADE

HAY SMOKED MACKEREL PATE

LEMON BLACK PEPPER JELLY GARLIC MAYO

PRAWN TERRINE

COCONUT MILK - THAI BASIL CASHEW - YUZU AIOLI



SEAFOOD AND SEACUTERIE ADD-ONS

ONE HAND SHRIMP COCKTAIL

COCKTAIL SAUCE - LEMON WEDGES
ISLAND FIRE SCOTCH BONNET SAUCE
THOUSAND ISLAND AIOLI
\$9 PER PERSON

DIANA'S TRIO OYSTER TASTING

MIGNONETTE - CHOLULA CHIPOTLE
ISLAND FIRE SAUCE - SHALLOT MIGNONETTE
COCKTAIL SAUCE - HORSERADISH - LEMON WEDGES
\$12 PER PERSON

CHILLED CANADIAN LOBSTER

COCKTAIL SAUCE - MELON PINEAPPLE SALSA LEMON WEDGES - THOUSAND ISLAND AIOLI \$16 PER PERSON

CHARCUTERIE

CHOOSE 2

FOR AN ADDITIONAL SELECTION ADD \$5 PER PERSON

SERVED WITH

NIAGARA PROSCIUTTO
SPANISH CHORIZO
SMOKED PEPPER CAPICOLA
VENISON SALAMI
MOROCCAN DUCK SAUSAGE
FENNEL CHILI SOPPRESSATA
SMOKED HAM HOCK TERRINE
ROASTED PEPPERS – CAPERS
CHICKEN LIVER MOUSSE
RASPBERRY SHRUB JELLY

CITRUS MARINATED OLIVES
LACTO FERMENTED VEGETABLES
LA BOMBA
RASPBERRY SHRUB PEARL ONIONS
PICCALILLI
CORNICHON
MELON PARSLEY SALSA
RED BEET & GRAIN MUSTARD

SIGNATURE MAIN COURSES

CHOOSE 2

FOR AN ADDITIONAL SELECTION ADD \$10 PER PERSON

ROASTED CHICKEN

CONFIT GRAPE TOMATO - ARUGULA LEAVES MOZZARELLA CHEESE - TORN BASIL ROASTED GARLIC - CHICKEN JUS

LEMONGRASS CHICKEN

GRILLED BROCCOLI - GINGER BEANS - SESAME CHIPS - SCALLIONS THAI COCONUT CURRY SAUCE

PECAN MUSTARD CHICKEN

ROASTED APPLE FENNEL SLAW
CREMINI MUSHROOM SALSA VERDE CIDER
PAN JUS

HAY SMOKED MUSHROOM

QUINOA - GOAT CHEESE - CORN BREAD STUFFING - SPICY TOMATO CORN SALSA SALSA VERDE



SIGNATURE MAIN COURSES

CAJUN SWORDFISH

ROASTED PEPPERS PICKLED RED ONION CHICKPEA - TOMATO SQUASH RAGOUT AVOCADO CILANTRO PESTO

ATLANTIC COD

BRAISED LEEK - WILD RICE - CURED TOMATOES
PRESERVED LEMON BLACK OLIVES
ZUCCHINI "NOODLES"

CHORIZO STUFFED PORK LOIN

GRILLED PEACH AND SCALLION - MUSHROOM BREAD PUDDING - SALSA VERDE SMOKED PEPPER JUS

RED WINE ROSEMARY BRAISED LAMB

GOLDEN BEETS RADISHES - LEMON HAZELNUT GREMOLATA - BARLEY RISOTTO - MUSHROOM JUS

LAMB OSSO BUCCO

CUMIN ROASTED HEIRLOOM CARROTS
GRILLED ORANGE - FETA CRUMBLE - BLACK
OLIVES - SAFFRON - BARLEY RISOTTO

INDIVIDUAL SMOKED BEEF BRISKET POT PIE

COLCANNON POTATO AND CHEDDAR CRUST ROASTED ROOOT VEGETABLES MUSHROOM RED WINE SAUCE

SPICE ROASTED WHOLE CAULIFLOWER

BUTTERNUT SQUASH TAHINI - POMEGRANATE PUFFED GRAINS - FRESH MINT - RADDISH GARLIC YOGHURT

PESTO SALMON

ROASTED MUSSELS - FENNEL
CELERIAC - SMOKED TOMATOES - GRILLED
SCALLION - LEMON BASIL CREMA

ROASTED PORK FILET MIGNON

CIDER GLAZED APPLES - MUSHROOM SMOKED CHEDDAR SAGE PUDDING PARSNIP CHIPS - MUSTARD SEED SAUCE

PROSCIUTTO WRAPPED PORK LOIN

POLENTA PARMESAN CROUTONS - APPLE FENNEL - RADISH SLAW - SAGE LEMON AIOLI - PROSECCO PAN JUS

SLOW ROASTED LAMB TAGINE

POMEGRANATE - MINT – APRICOT COUS COUS FRITTERS - PISTACHIO YOGHURT PARSLEY LEMON SALAD

BEEF SHORT RIB

SMOKED PEACH - BEET ROOT SALSA SWEET POTATO HAY - SAUTEED GREENS RED WINE THYME SAUCE

PULLED BEEF GRATINATI

POTATO GNOCCHI CARAMELIZED ONION MUSHROOM -TOMATO - FONTINA CHEESE GARLIC BREAD CRUMBS

SALT BAKED CELERIAC & BEET

SPAGHETTI SQUASH SWISS CHARD - ROASTED SHALLOTS - CAULIFLOWER MASSAMAN - COCONUT CURRY

SIDES

CHOOSE 1

FOR AN ADDITIONAL SELECTION ADD \$5 PER PERSON

GARLIC ROASTED NEW POTATOES

BLACK PEPPER - GARDEN HERBS - SEA SALT OLIVE OIL

SPANISH RICE

ROASTED SNACK PEPPERS - ALMONDS - SAFFRON - BLACK BEANS

CHOW MEIN NOODLES

GAI LAN - SCALLIONS - PEPPERS - THAI BASIL MUSHROOM - SOY - TOM YUM CASHEWS

PESTO ROASTED SWEET POTATOES

CHERRY TOMATOES - BASIL - PARMESAN CHEESE



SIDES

ROASTED FINGERLING POTATOES

SEA SALT - LEMONGARLIC GREENS - ROSEMARY OLIVE OIL

HASSELBACH POTATO GRATIN

GRUYERE - GRANA PADANO WHIPPING CREAM GARLIC - THYME

BUTTERNUT SQUASH RAVIOLI

BABY KALE – ZUCCHINI - CHERRY TOMATOES GOAT CHEESE - RED PEPPER SAUCE

CAULIFLOWER MUSHROOM PASTA CARBONARA

PANCETTA - PARSLEY - CRACKED PEPPER PARMESAN CREMA GF - AVAILABLE

PAN ROASTED GNOCCHI

CALABRESE PORK SAUSAGE - PEARL BOCCONCINE - PEPPERS -ONIONS -TOMATO BASIL PASATA

CARVERYCHOOSE ONE

BEEF TOP SIRLOIN WELLINGTON COUNTY

AGED 60 DAYS GRAIN MUSTARD - HORSERADISH NATURAL JUS

ROASTED WHOLE ONTARIO TURKEY

CRIMINI MUSHROOM HERB STUFFING - APPLE CRANBERRY CHUTNEY - TURKEY SAGE GRAVY

KOREAN B.B.O. PORK BELLY

ROOT VEGETABLE KIMCHI - CORIANDER - SCALLION - TOASTED SESAME -SPICY MUSTARD - GOCHUJANG AIOLI

CRISPY PORCHETTA

GARLICKY RAPINE - ROASTED PEPPERS SALSA VERDE - TRUFFLE AIOLI - LEMON PAN JUS

PRIME RIB WELLINGTON COUNTY

AGED 60 DAYS HORSERADISH - PICKLED RED ONIONS BÉARNAISE AIOLI - RED WINE SAUCE ADDITIONAL \$3 PER PERSON

ROASTED HARISSA LAMB LEG

APRICOT AND MINT RELISH - CHARRED TOMATO EGGPLANT JAM NATURAL JUS ADDITIONAL \$2 PER PERSON

CEDAR PLANK WHOLE STEEL HEAD TROUT GRILLED

PEACH & SCALLION - CILANTRO PESTO HONEY SRIRACHA BUTTER ADDITIONAL \$2 PER PERSON

BEEF TENDERLOIN "WELLINGTON"

AGED 60 DAYS
EXOTIC MUSHROOM - NIAGARA PROSCIUTTO
PUFF PASTRY - PORT REDUCTION
\$8 PER PERSON ADDITIONAL

NEW YORK STRIP LOIN ROAST

WELLINGTON COUNTY - AGED 60 DAYS FRESH HERB AND GARLIC CRUST - ROSEMARY FLAKE SALT - CHARRED TOMATOES - PAN JUS ADDITIONAL \$4 PER PERSON



DESSERT

FRESH BAKES COOKIES & SQUARES

FRESH SLICED SEASONAL FRUIT & BERRIES

IN HOUSE MINI DESSERT ADD ONS \$6 ADDITIONAL PER PERSON INCLUDES 3 CHOICES

CHEESE CAKE
COCONUT CREAM PIE
PECAN PIE – BOURBON CHANTILLY
PASSION FRUIT PANNA COTTA
BLACK FOREST PAVLOVA
PEACH MOUSSE

APPLE CRUMBLE CRISP CHOCOLATE CAKE BRÛLÉED LEMON TART CARROT CAKE TIRAMISU STRAWBERRY SHORT CAKE

CHOCOLATE DIPPED STRAWBERRIES \$36 PER DOZEN

ASSORTED CHOCOLATE TRUFFLES \$48 PER DOZEN

HOT DESSERT ADD ONS

\$5 ADDITIONAL PER PERSON INCLUDES 1 CHOICE

APPLE WALNUT BREAD PUDDING

SPICED VANILLA CUSTARD - SEA SALT CARAMEL SAUCE

BERRY & APPLE COBBLER

STAR ANISE – GINGER - CINNAMON CUSTARD

HONEY GINGER SPICE PUMPKIN CAKE

RASPBERRY COULIS - DARK RUM ANGLAISE

DOUBLE CHOCOLATE BROWNIE CAKE

PRESERVED CHERRIES - BRANDY CUSTARD SAUCE

LOCAL PEAR CRISP

CARAMELIZED OATS – WARM SPICES HONEY CUSTARD SAUCE

ALMOND RICOTTA CAKE

HONEY ROASTED STONE FRUIT - SAGE CUSTARD SAUCE



DESSERT ADD ONS

CAKES, PIES & FLANS \$5 ADDITIONAL PER PERSON INCLUDES 1 CHOICE

CARAMELIZED ONTARIO APPLE TART

APPLE BRANDY CUSTARD - ALMONDS -APRICOT JAM - ROSEMARY SHORTBREAD COOKIE CRUST

CHOCOLATE CAKE MARCEL

PRESERVED BLUEBERRIES - MINT JULIP CREMA

HEIRLOOM CARROT CAKE

PINEAPPLE – YELLOW RAISIN - TOASTED COCONUT - CREAM CHEESE ICING

MIXED BERRY TART

ELDER FLOWER CUSTARD - BELGIUM CHOCOLATE - SHORT BREAD CRUST

COCOA RASPBERRY SHORT CAKE

RASPBERRY PRESERVE - MINT VANILLA WHIPPED CREAM -CHOCOLATE SPONGE

DAIRY FREE BLUEBERRY "CHEESE CAKE"

ALMOND - DATES - CASHEW - COCONUT BROWN SUGAR - LEMON

PREMIUM ONTARIO CHEESE STATION

\$5 ADDITIONAL PER PERSON INCLUDES 1 CHOICE

AGED GOLDEN BLYTH

PASTEURIZED GOAT MILK - AGED 18
MONTH BLYTH FARM CHEESE
BLYTH - ONTARIO

AGED BALDERSON WHITE CHEDDAR

PASTEURIZED COWS MILK - AGED 60 MONTHS LANARK COUNTY - ONTARIO

CELTIC BLUE RESERVE

PASTEURIZED COWS MILK - AGED 6 MONTHS GLENGARRY FINE CHEESE LANCASTER - ONTARIO

ALBERT'S LEAP BRIE

PASTEURIZED COWS MILK QUALITY CHEESE VAUGHN – ONTARIO

SERVED WITH

PICKLED GRAPES
GINGER APRICOT CHUTNEY
JOY STIX

QUINCE JELLY SMOKED HONEY SEED AND GRAIN CRACKER



MENU SELECTIONS

FINALIZATION OF MENU SELECTION AND SERVICE DETAILS MUST BE COMPLETED NO LATER THAN 10 DAYS PRIOR TO THE SCHEDULED DATE OF YOUR FUNCTION.

BEVERAGE

IN ACCORDANCE WITH WOODBINE ENTERTAINMENT GROUP'S POLICY, WOODBINE ENTERTAINMENT GROUP AND THE EVENT ORGANIZER SHARE A JOINT RESPONSIBILITY TO ENSURE THE RESPONSIBLE CONSUMPTION OF ALCOHOLIC BEVERAGES.

IN ACCORDANCE WITH THE LAW, WOODBINE ENTERTAINMENT WILL NOT SERVE ANYONE IF THEY ARE. OR APPEAR TO

BE INTOXICATED AND THE INDIVIDUAL MUST BE REMOVED FROM THE PROPERTY FOR A PERIOD OF 24 HOURS.

FOOD SAFETY

TO ENSURE FOOD SAFETY AND QUALITY OF PRODUCTS, WOODBINE ENTERTAINMENT GROUP HAS INITIATED ITS OWN INTERNAL FOOD SAFETY PROGRAM. THROUGH THE APPLICATION OF HACCP PRINCIPLES OUR INTERNAL FOOD SAFETY MANAGER INSPECTS AND ENSURES THE INTEGRITY OF THE SUPPLY CHAIN. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY WOODBINE ENTERTAINMENT GROUP. DUE TO HEALTH REGULATIONS UNDER THE ONTARIO HEALTH ACT, WOODBINE ENTERTAINMENT GROUP DOES NOT PERMIT THE REMOVAL OF FOOD AND BEVERAGE FROM ITS FACILITIES.





FOOD SERVICE TIMES

FOOD SERVICE IS BASED ON 2½ HOURS; LONGER SERVICE TIMES WILL RESULT IN ADDITIONAL LABOUR CHARGES (INCREASE SERVICE TIMES ONLY ON PRIVATE EVENT).

DIETARY RESTRICTION

OUR EVENT SPECIALISTS IN CONJUNCTION WITH OUR CHEF WILL WORK WITH YOU TO MEET SPECIAL DIETARY REQUIREMENTS FOR ANY EVENT. PLEASE ADVISE AT LEAST 10 BUSINESS DAYS PRIOR TO YOUR EVENT OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

TAXES & GRATUITIES

UNLESS OTHERWISE LISTED ON THE INDIVIDUAL MENUS, ALL FOOD AND BEVERAGE IS SUBJECT TO 15% GRATUITIES AND APPLICABLE TAXES.

EVENT ADD-ONS

OUR EVENT SPECIALISTS KNOW HOW TO MAKE YOUR DAY UNFORGETTABLE.
ASK US ABOUT ADDING BETTING VOUCHERS, VALET PARKING OR OUR SIGNATURE RACE CALL EXPERIENCE TO YOUR NEXT EVENT.





GUARANTEE

A GUARANTEED NUMBER OF ATTENDEES IS DUE TO THE EVENT SALES OFFICE 10 BUSINESS DAYS PRIOR TO YOUR EVENT.

YOU WILL ONLY BE ABLE TO INCREASE NUMBERS, SUBJECT TO AVAILABILITY, UP TO THREE BUSINESS DAYS PRIOR TO YOUR EVENT. ON THE EVENT DATE YOU WILL BE BILLED THE GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE WHICHEVER IS GREATER.

ENVIRONMENTAL SUSTAINABILITY

ENVIRONMENTAL SUSTAINABILITY IS A KEY BUSINESS STRATEGY REFLECTED THROUGHOUT THE ORGANIZATION. WE ARE COMMITTED TO SHRINKING OUR ENVIRONMENTAL FOOTPRINT BY MINIMIZING ENVIRONMENTAL RISK WHILE MAXIMIZING ENERGY AND WATER CONSERVATION AND WASTE MANAGEMENT. OUR EFFORTS TO MAXIMIZE FINANCIAL PERFORMANCE HAVE INCLUDED IMPLEMENTING ENVIRONMENTAL PROGRAMS THAT REDUCE OUR ENERGY AND WATER CONSUMPTION, DIVERT ORGANIC WASTE FROM LANDFILL EVERY MONTH AND REDUCE OUR CARBON FOOTPRINT AT ALL OUR FACILITIES.

WE ARE PROUD TO BE A FOUNDING BUSINESS PARTNER AND AMBASSADOR IN "PARTNERS IN PROJECT GREEN,"

A GROWING COMMUNITY OF BUSINESSES WORKING TOGETHER TO GREEN THEIR BOTTOM LINE BY CREATING AN

INTERNATIONALLY-RECOGNIZED "ECO-BUSINESS ZONE" AROUND TORONTO'S PEARSON INTERNATIONAL AIRPORT.