



TRADITIONAL RACING BUFFET

COLD SELECTIONS

ASSORTED GREENS – SPROUTS & SEEDLINGS SELECTIONS OF DRESSINGS

CAESAR SALAD
FRESH ROMAINE – RADDICCHIO – HERB CROUTONS – SMOKED BACON
HOUSE GARLIC DRESSING – PARMESAN CHEESE

NEW ONTARIO POTATO SALAD
SCALLIONS – CORN – PEPPERS – GRAIN MUSTARD AÏOLI

MULTI CABBAGE SLAW
PICKLED GINGER – LOCAL ROOT VEGETABLES – SHERRY SOY VINAIGRETTE

CRUDITÉ
QUEBEC BENEDICTINE BLUE CHEESE DIP

GRILLED ZUCCHINI
ROASTED GARLIC CHIPS – BASIL OIL

BLACK BEAN – EDAMAME & CORN SALAD
RED ONION – PEPPERS – CILANTRO – CUMIN VINAIGRETTE

MEDITERANEAN PASTA SALAD
RIPE TOMATO – CUCUMBER – FETA – KALAMATA OLIVES
CHICKPEAS – SWEET ONION – CELERY – OREGANO RED WINE VINAIGRETTE

SOUP STATION

CHEF'S DAILY CREATION
ARTISAN BAKED BREADS
BUTTER

COLD SELECTIONS

SPANISH STYLE TORTILLA
POTATO – CAULIFLOWER – SMOKED PEPPER – MANCHEGO CHEESE

ASSORTED OLIVES
PRESERVED LEMON – ROSEMARY – OLIVE OIL

HUMMUS
ZAATAR – LEMON OIL, MELTED GARLIC

WHITE BEAN DIP
ROSEMARY – PRESERVED ITALIAN CHILLIES

BLACK OLIVE TAPENADE
DRIED FIG – BALSAMIC VINEGAR

BABAGHANOJ
ROASTED PURÉED EGGPLANT – TAHINI – GARLIC – LEMON – OLIVE OIL

SUNDRIED TOMATO PESTO
CAPERS – HERB OIL

ASSORTED EUROPEAN CURED MEATS
MORTADELLA – MINI FARMER SAUSAGE – NAPOLI SALAMI – KIELBASA
CORNICHON – PICKLED ONION



HOT ENTRÉE SELECTIONS

CHEFS CHOICE OF TWO HOT ENTREES OF THE DAY

DAILY POTATO AND RICE OR LEGUME OF THE DAY

VEGETABLES

SEASONAL VEGETABLE MEDLEY

PREPARED WITH ONTARIO IN MIND

CARVING STATIONS

ROASTED WELLINGTON COUNTY TOP SIRLOIN OF BEEF AU JUS
DIJON MUSTARD – HORSERADDISH

CARVING STATION OF THE DAY – CHEFS SELECTION

DESSERT SELECTIONS

HOT DESSERT OF THE DAY

SELECTION OF FRENCH PASTRIES

ASSORTMENT OF CAKES – TORTES & COOKIES

CHOCOLATE MOUSEE

RAISIN RUM CREAM CARAMEL

STRAWBERRY MOUSSE

RICE PUDDING

SELECTION OF DOMESTIC CHEESES - CRACKERS - GRAPES

ADD SOME THRILL TO YOUR SPECIAL EVENT

PRE-ORDER BETTING VOUCHERS FOR YOUR GROUP AND OUR GUEST SERVICES TEAM WILL EVERYONE HOW TO PLAY THE PONIES!