



Dinner Buffet

2017

Available for Groups of 30 or more Guests, per person \$60

Price does not include applicable taxes and gratuity.
All inclusive packages available.

Classic Italian Antipasto to share

With Roasted Peppers, Grilled Eggplant & Zucchini, Prosciutto and Spicy Sopressata Salame, Sicilian Olives and Asiago cheese, served Family Style, on a platter for each table to share.

Cold Buffet Items

Salads:

Spinach, with Goat cheese, sundried Cranberries & Maple roasted Pecans

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Caesar; a traditional Classic, sure to please, with Parmesan & Roasted Garlic Croutons

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Tomato & Onion, with Bocconcini, Balsamic reduction, Capers & Olive Oil.

Sides:

Grilled & Sauteed Vegetables; a tasty seasonal variety, to compliment your entree

Fresh Fruit; a colourful bite size composition of fresh seasonal fruit with yogurt dip

Cheese Block; with a selection of Italian Cheeses, such as Grana Padano, Provolone, Friulano, Asiago & Caprino

Hot Buffet Items

Homemade Lasagna; Our original recipe with braised Beef Sauce & Mozzarella Cheese

*Seared Salmon Filet; served with Maple Citrus Sauce and sundried Tomato Mayo
paired with Italian Carnaroli Rice & Vegetable concasse*

*Roast Beef; hand carved Canadian AAA Angus Beef
served in Red Wine Gravy with Roasted Garlic Mashed Potatoes*

*Assortito Dessert Platter to share; an acclaimed Cuckoo Specialty,
including the best House Desserts and Traditional Italian Cakes and fresh Berries*

All Our Set Menus are served with Artisan Bread Basket and Coffee or Tea