

LUNCHEON BUFFET

-APPETIZERS-

AL FRESCO FLATBREAD

fresh mozzarella, tomatoes, basil (V, VG)

HOUSE SALAD

baby greens, carrots, red onion, grape tomatoes, Balsamic dressing (V, VG, GF)

-MAINS-

HOST SELECTION OF THREE

BAKED ATLANTIC SALMON

citrus beurre blanc (GF)

BROCCOLI PENNE PASTA

Aglio e olio *or* marinara sauce (V, VG,)

BAKED GLOUCESTER COD

lemon, butter, cream, thyme (GF)

CHICKEN PARMIGIANA

fresh mozzarella, tomato-basil sauce

COPPER HOUSE STEAK TIPS

BBQ marinade (GF)

(ADD \$5)

ROASTED FINGERLING POTATOES & SAUTEED VEGETABLES (V)

-DESSERT-

SELECTION OF MINI PASTRIES

COFFEE

\$39pp

GF Gluten Free / V Vegetarian / VG Vegan  Available Gluten Free

DINNER BUFFET

-APPETIZERS-

AL FRESCO FLATBREAD

fresh mozzarella, tomatoes, basil (V, VG)

HOUSE SALAD

baby greens, carrots, red onion, grape tomatoes, Balsamic dressing (V, VG, GF)

-MAINS-

HOST SELECTION OF THREE

BAKED ATLANTIC SALMON

citrus beurre blanc (GF)

BROCCOLI PENNE PASTA

aglio e olio+ oil or marinara (V)

BAKED GLOUCESTER COD

lemon, butter, cream, thyme (GF)

CHICKEN PARMIGIANA

fresh mozzarella, tomato-basil sauce

COPPER HOUSE STEAK TIPS

house marinade (GF)

(ADD \$5)

ROASTED FINGERLING POTATOES & SAUTEED VEGETABLES (V)

-DESSERT-

SELECTION OF MINI PASTRIES

Coffee

\$45pp

GF Gluten Free / V Vegetarian / VG Vegan  Available Gluten Free