

# HUMBER DINNER BUFFET

*(Approximately 1.5 hour's food service)*

## SALADS

Quinoa Salad with Tomatoes, Cucumbers, Red Onions, Yellow & Red Peppers & Pesto Vinaigrette  
Baby Salad Greens with Pickled Beets, Marinated Roma Tomatoes, Cucumber, Goat Cheese & Sun-Dried Tomato Vinaigrette  
Seven Grain Salad with Red & Yellow Peppers, Carrots, Fine Herbs, Cherry Tomatoes & Tarragon Dijon Dressing  
Asian Salad with Green Beans, Red Peppers, Red Onions, Shiitake Mushrooms,  
Snow Peas, Carrots, Bok Choy & Sesame Dressing  
Fusilli Pasta Salad with Grilled Vegetables, Olives, Sun-Dried Tomatoes & Italian Dressing  
Mini Yukon Potato Salad with Spring Onions, Bacon & Grainy Mustard Vinaigrette

## DECORATIVE COLD PLATTER

Antipasto Platter with Grilled Asparagus, Red & Yellow Peppers, Green Zucchini,  
Eggplant & Balsamic Marinated Bocconcini Cheese

## HOT ENTRÉES

Rotini Pomodoro, Spinach, Grilled Yellow Zucchini & Reggiano Cheese

### **Your choice of TWO of the following; Add extra hot item \$5.75 per person**

Grilled Ontario Chicken Breast Butter Chicken Style  
Baked White Fish with Chardonnay Sauce  
Sweet Thai Chili Sauce Pork Tenderloin with Julienne Peppers, Cherry Tomatoes, Green Onions & Sesame Seeds  
Beef Tenderloin Tips with Apple Jack BBQ Sauce

The above selections include:

Vegetable Medley featuring Green Asparagus, Carrots, Broccoli, Red Peppers & Zucchini  
Mini Red & White New Potatoes with Rosemary, Flat Leaf Parsley, Garlic & Olive Oil

## SWEETS

Cheese Presentation with Traditional Garnishes  
Seasonal Selection of Fruit & Berries  
European Style Cakes & Tortes  
Classic French Pastries  
Chocolate Mousse  
Panna Cotta  
  
Variety of Rolls & Butter  
Coffee (Regular, Decaffeinated), Selection of Fine & Herbal Teas

**\$54.50 per person**

*(minimum 30 people)*

## **UPGRADE YOUR DINING EXPERIENCE**

Add a Carving Station to your Buffet, See Reception Specialty Stations  
Ask your Catering Executive for details

*Please be aware that left over food from the buffet must stay on the premises.*

*All prices subject to applicable sales taxes and gratuity  
Prices are subject to change without notice*

*Final guarantee of attendance on all food functions is  
required three (3) business days prior to the function  
date excluding holidays and the guarantee must not fall  
below the minimum number required for the function  
room booked*

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