



Buffet Dinner Example Menu

Presented by Chef Luke Legault

Buffet to Include:

Mixed Greens Salad

A variety of lettuce greens are tossed with fresh berries, salty spiced seeds and crisp julienned shallots

Served with artisan salad dressings such as creamy cucumber & gin, blueberry balsamic and toasted sesame & ginger

Caesar Salad

Crisp romaine lettuce is tossed in a creamy garlic dressing, scratch-made sourdough focaccia croutons & shaved parmesan cheese.

Topped with locally crafted, artisanal bacon bits

Greek Salad

Wonderfully crisp and juicy vegetables are marinated with fresh herbs, tart vinegars and plump olives. Topped with crumbled feta cheese and even more lovely fresh herbs.

Northern Fishes with Piccata Caper Sauce

Alaskan salmon, Arctic Charr & whatever deliciousness is seasonally & sustainably available is seared in brown butter and served with toasted capers, lemon & fresh flat leaf parsley

Pepper Roasted Sirloin with Roasted Shallots

Beef sirloin is generously seared before being cooked to medium, sliced thinly and served with oven roasted shallots & rich beef demi glace

Grilled Vegetable & Herbed Goat's cheese Croustade

First marinated in balsamic vinegar & fresh local herbs, vegetables are grilled over high heat, tossed with tart & creamy goat's cheese & wrapped in phyllo pastry before being toasted & basted in garlic herb butter

Roasted Nugget Potatoes

Mini nugget potatoes are marinated in plenty of fresh herbs before being roasted in a blend of locally crafted bacon and duck fat

Seasonal Vegetables

The best vegetables I can source are gently cooked before being tossed in fresh herbs, creamy butter and finished with smoked Maldon sea salt

Desserts:

Desserts will be presented using flavour inspirations from around our amazing territory

Expect to see sour cherry brownies, local gin custard & blood orange zest mini tarts & an artfully arranged fruit tray crafted from the best fruit I can possibly offer

My commitment to you:

As often as possible, ingredients used for the cooking of this meal will be sourced from within 100km of the city. We have an amazing group of farmers in the territory and it is important to show all we are capable of vs a less expensive product from California or China. Also, items listed will be crafted from scratch by myself except where quality dictates purchasing through a secondary, reputable local vendor.

Please do not hesitate to contact me with any questions or concerns you have regarding what I have suggested here today: I love talking about food and am always willing to do what I can to meet as many dietary requests as possible. With that in mind though, ingredients that are known to cause allergic reactions will always be clearly marked and dietary restrictions such as veganism or gluten free will be happily accommodated.

Thank you very much,

Luke Legault

Head Chef
The Wandering Bison