

# SAMPLE BUFFET MENU

## CHEF'S TUREEN

Oriental Chicken with Mushroom Soup

Creamy Potato with Sage Puree

Fresh Rolls and Bread Loaves

## ROD & NET

Mudcat Stew – Delta catfish with shrimp, clam, potato, carrot and leek in a light cream stew

Tempura Fried Potatoes

Steamed Purple Potatoes

Braised Bok Choy

Napa Cabbage with Mango Slow

Mandarin Salad with Baby Greens, Almond, Golden Tomato and Mandarin Orange

## GREAT CANADIAN BEEF & STEAK

Roasted Inside Round of Canadian Beef

Yorkshire Pudding

Beef Gravy, Grainy Mustard

Creamy Horseradish

Braided Pork with a Teri-Barbie Sauce

Roasted Ontario Mini Potatoes with Parsley

Buttered Broccoli with Lemon Sauce

Romaine Fillets with Sesame Drizzle

Roasted Potato Salad

Balsamic Tomato with Cucumber Salad

**\$29.95 plus tax**

*Reservations recommended 519-433-3247*

## PACIFICA – OCEANIC 6

Chop Suey Stir Fry with Pork and Shrimp onion, bean sprout and soya sauce

Curried Chicken "Kadai" Seasoned Chicken Gently Braised with Tomato and Peppers

Steamed Basmati Rice

Fried Egg Rolls with Plum Sauce

Vegetable Spring Rolls with Sweet Thai Sauce

Lo Mein Salad in Sesame Dressing

## HARVEST ROTISSERIE

Spit Roasted Pork Loin with Fresh Apple

Roasted Leg of Lamb with Soubise Sauce

Buttered Carrot with Cauliflower

Pan fried Potato with Roasted Garlic

Sautéed Beef with Peanut Sauce

Chinese Button Mushroom with Ginger Sauce

## THE PASTRY SHOPPE

Assorted Pastries

Shortcake Ramekins

Apple Crumble Tart

Selection of Mousse with Gelatin

Mocha Crème Brûlé

Coconut Rice Pudding

Fortune Cookie

Fresh Fruit Salad

Canadian Cheese Board

*Open during live race season  
October to May*



# WINE MENU



## HOUSE WINE

**COLIO PROPRIETOR'S ESTATE - Vidal / Riesling - Ontario**  
Clean medium bodied, well balanced, and easy on the palate.  
Glass. \$5.25    ½ litre \$15.    1litre. \$ 26.

**COLIO PROPRIETOR'S ESTATE - Merlot - Ontario**  
Light, fruity and balanced. Easy, pleasant finish.  
Glass. \$5.25    1/2litre. \$15.    1litre. \$26.

**OBIKWA - Sauvignon Blanc - South Africa**  
Fresh and fruity with tropical fruit hues.  
Glass \$6.50    1/2litre \$19.    Bottle \$24.

**OBIKWA - Shiraz - South Africa**  
Dark ruby aromas of ripe plum, berries, and oak spice.  
Glass \$6.50    1/2litre. \$19.    Bottle \$24.

## WHITE WINE

**BERINGER WHITE ZINFANDEL - California (3)**  
Wonderful flavours of strawberry and juicy watermelon  
Glass \$6.50    1/2litre \$16.    1litre \$29.

**FISH EYE - Pinot Grigio - California**  
Light and fruity with a clean finish.  
\$27.

**MASI - Soave - Italy**  
A hint of almonds, with a pleasingly fresh personality.  
\$33.

**SANTA RITA - Sauvignon Blanc - Chile**  
Dominant juicy flavours of grapefruit, with  
fragrant citrus blooms and ripe apricot.  
\$32.

**J.J. MC WILLIAMS - Chardonnay - Australia**  
Attractive lemon, peach and melon notes, with a  
medium oak finish.  
\$31.

## RED WINE

**GEORGE DuBoeuf - Beaujolais - France**  
Light and fruity when served slightly chilled  
\$32.

**SANTA RITA - Cabernet Sauvignon - Chile**  
Bold with fine body and balance. Rich berries and soft tannins.  
\$33.

**MISTERIO - Malbec - Argentina**  
Focus is on fruit and softness, easy but sophisticated.  
\$24.

**EAGLE HAWK - Merlot - Australia**  
Fruit driven with aroma's of cherry, ripe berries  
and a soft plummy palate.  
\$36.

**FARNESE - Sangiovese - Italy**  
Medium bodied with a smooth light finish in hints of cherry.  
\$24.

*All Prices Are Subject To Change without Notice and are Subject to applicable taxes and service charges.  
Revised October 2010.*