



BUFFET

we offer a huge selection of buffet-style meals and we think you'll be pleasantly surprised by our flexible options for full-service catering onsite or self-service food delivery.

SALADS

Frisée and Endive Salad

with caramelized pears, crisp bacon, apple cider vinaigrette

Arugula and Frisée Salad

with roasted cherry tomatoes, goat cheese, pickled red onion and sherry vinaigrette  

Spinach and Romaine Salad

House croutons, crispy bacon, parmesan and lemon ceasar dressing

Alpha House Garden Salad Medley

Mix greens, endive, iceberg, shredded carrots, radicchio and apple cider vinaigrette   

Sweet Beets and Crumbled Stilton

Arugula, poached pear, toasted walnuts, lemon crème   

Heritage Salad

Raspberries, goat cheese, slice almonds and maple shallot vinaigrette   

Chickpea Greek Salad

Kalamata olives, bell peppers, english cucumber, feta, red onions and oregano vinaigrette  

Three Bean Salad

Assorted beans, red pepper, english cucumber, carrots and apple cider dressing  

Garden Pasta Salad

Seasonal vegetables, pasta, feta and creamy dill crème 

Mediterranean Quinoa Salad

Roasted eggplant, peppers, zucchini, red onion, tomato, dates and lemon honey dressing   

Cous Cous Salad

Poached tomato, raisins, cucumber, red peppers, spinach and za tar vinaigrette 

House Made Potato Salad

Yukon gold potatoes, celery, dill pickles and red onion 





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POULTRY

Lemon Thyme Chicken

Infused with bright, tart lemon and earthy, aromatic thyme 🌿 🍷

Jerk Chicken

Marinated in a fiery, aromatic blend of peppers and spices 🌿 🍷

Mushroom and Spinach Stuffed Chicken

Skinless chicken breasts stuffed with a savory mixture of sautéed mushrooms, wilted spinach, and melted cheese 🌿

Oven Roasted Chicken

With garlic, butter, herbs and lemon to add depth 🌿

Balsamic Chicken

Glazed in a savory sweet mixture of balsamic vinegar, olive oil, garlic, and herbs 🌿 🍷

Chicken Parmesan

Tomato basil sauce, provolone cheese and freshly shaved parmesan

SEA

Teriyaki Salmon

salmon fillets glazed in a sweet and savory soy-based sauce 🍷

Grilled Salmon

Salmon fillets seasoned with herbs, garlic, and citrus 🌿 🍷

Mediterranean Steamed Halibut

With olives, capers, tomato and fresh herbs 🌿 🍷

Seafood Jambalaya

With scallops, tiger prawns, chunky tomatoes, okra, onion and peppers 🍷

Miso Cod

Marinated in a paste made with miso, mirin, sake and white sugar 🍷

Lemon Garlic Shrimp Pasta

With tender pasta, succulent shrimp, and zesty lemon

Pineapple Salmon Kabobs

With chunks of pineapple, red onion, and bell peppers 🍷



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MEAT

Carbon Bar Flank Steak

Grilled and served with Chimichurri Aioli

Braised Beef Brisket

Slow cooked for 12 hours in a rich demi-glace

Peppercorn Crusted Roasted Beef

With horseradish crème and truffle oil 

Braised Short Ribs

Braised and slow cooked in a rich red wine demi-glace 

Oxtail

Slow cooked offering a rich and hearty caribbean twist

Spice Rubbed Pork Tenderloin

Coated in a savory, aromatic, and slightly sweet spice mixture  

Moroccan Lamb Stew

braised lamb with loads of veggies, chickpeas and warm Moroccan flavors

VEGETARIAN

Stuffed Bell Peppers

With herbed rice and seasonal vegetables  

Eggplant Parmesan

Layers of crispy fried eggplant and mozzarella in marinara sauce 

Chana Masala

Slow braised chickpea curry with roasted tandoori cauliflower   

Veggie Lasagna

With fire roasted vegetables, spinach, bechamel and marinara sauce 

Souvlaki

Grilled seasonal vegetable and marinated tofu kebob   

Vegetable Wellington

With lentils and seasonal vegetables 

Butternut Squash Ravioli

In a sage cream sauce with shaved parmigiano Cheese & crispy sage 



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STARCHES

Herb Roasted Potatoes

Rosemary & sea salt   

Garlic Mashed Potatoes

Signature garlic mashed potatoes  

Roasted Sweet Potatoes

With brown sugar butter 

Dauphinoise Scalloped Potatoes

With gruyere cheese  

Mediterranean Couscous

with pine nuts, dried cranberries and currants   

Wild Rice Pilaf

With dried cranberries   

Basmati Rice

Classic steamed white rice   

Rice & Beans

Coconut scented rice with beans  

Cheese Tortellini

With tomato basil sauce 

VEGETABLES

Grilled Vegetables

Eggplant, zucchini, asparagus, bell peppers, red onion, olive oil & balsamic glaze   

Roasted Root Vegetables

With cumin and maple glaze   

Steamed Vegetables

Chef's seasonal selection   

Steamed Broccoli

With garlic oil   

Sauteed Green Beans

With shallots  

Asian Inspired Vegetables

Sauteed with ginger and garlic   

Roasted Glazed Carrots

With brown sugar butter  

Crispy Brussels Sprouts

With reggiano cheese, breadcrumbs, and lemon 