

## **- DINNER BUFFET -**

\$40 (MINIMUM 20-50 PERSONS)

STUFFED CHICKEN BREAST, PORK LOIN OR ROAST BEEF (CHOOSE ONE)

POACHED SALMON – CAPER, LEMON CREAM SAUCE

BAKED PASTA – PENNE NOODLES BAKED IN A MEAT TOMATO SAUCE

CREAMY MASHED POTATO WITH CHIVES AND SOUR CREAM

MIXED WILD RICE WITH SUN-DRIED CRANBERRIES

STEAMED VEGETABLES DRIZZLED IN CLARIFIED BUTTER

GREEN SALAD WITH HOUSE DRESSING

DINNER ROLLS

**DESSERT** – AN ASSORTMENT OF CAKES, COOKIES AND SQUARES

**TEA AND COFFEE**

## **- JAPANESE SPECIALTY DINNERS -**

### **ASUKA NABE- TRADITIONAL**

(FONDUE STYLE – ONE POT IN THE CENTRE OF THE TABLE WITH PLATTERS OF FOOD)

(MINIMUM 10 PERSONS) \$70 PER PERSON

HAND SERVED HORS D'OEUVRES

DAIKON, CARROTS, CABBAGE, MUSHROOMS, TOFU, MINCED CHICKEN BALLS, CHICKEN, SCALLOPS, SALMON AND SHRIMP SERVED ON PLATTERS FOR YOU TO ADD TO THE POT

### **SERVED JAPANESE DINNER**

(MINIMUM 10 PERSONS- \$120 PER PERSON)

HAND SERVED HORS D'OEUVRES

BAN BAN GEE – STEAMED SLICED CHICKEN AND CUCUMBER TOPPED WITH A SESAME AND GINGER

NIKU-JAGA – SLICED PORK, KONYAKU, POTATO AND CARROTS COOKED IN A SOY, GINGER AND SUGAR

SUSHI – AN ASSORTMENT

GRILLED SALMON MARINATED IN A MISO PASTE AND MAPLE SYRUP

BBQ STEAK CUT TO DICE SIZE, TOPPED WITH ONION, SOY MIRIN, LEMON AND DAIKON SAUCE

STEAMED WHITE RICE AND MISO SOUP WITH TOFU AND DAIKON

ORANGE-GINGER CHEESE CAKE DESSERT

GREEN TEA

**15% GRATUITY + HST WILL BE ADDED TO FINAL INVOICE**

