

Farmhouse Dinner Buffet \$48/person (minimum 25 people)

Offered Monday, Thursday, Sunday

(Chef Manned BBQ Outdoors-Fee of \$250. Not available as a BBQ experience during the winter, or inclement weather)

- Warm Ciabatta Buns with butter
- Caesar Salad — Romaine Lettuce | Bacon Bits | Garlic Croutons | Asiago | Creamy Garlic Dressing
- Berry Salad – Mixed Greens | Fresh Berries | Goat Cheese | Toasted Almonds | Balsamic Dressing (V)(M)
- Barbecued Pork Back Ribs with BBQ Sauce (M)(G)
- Cajun Marinated Thigh & Drum Sticks
- **Vegetable Kabobs (available upon request) (V)(M)
- Seasonal Vegetables (V)(M)
- Black Bean Dirty Rice
- Assorted Pies (V)



DINNER Buffets

Southwest Dinner Buffet \$48/person (minimum 25 people)

Offered Tuesday & Friday

- Cheddar Biscuits
- Black Bean and Corn Soup (V) *** (M)
- White Cheddar Macaroni and Cheese
- Blackened and Baked Salmon (M)(G)
- Buttermilk Fried Chicken
- Garlic Mashed Potatoes (M)
- Seasonal Vegetables (V)(M)(G)
- Sweet Table

All buffet comes with Coffee & Tea.

Note: Choosing another menu outside of the daily rotation is available for an additional \$5 per person.

Please be advised that menu items and prices may change without prior notice. At Living Water Resorts, our Food and Beverage Service aims to cater to all guest allergies and dietary needs. While we strive to ensure a safe dining experience, we cannot guarantee a completely allergen-free environment. Changes and substitutes to menu items are available at additional charge.

Living Water Fusion Dinner Buffet

\$48/person (minimum 25 people)

Offered Wednesday & Saturday

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Balsamic Dressing | Green Goddess Dressing (V)(G)
- Thai Rice Noodle Salad — Cilantro | Bell Peppers | Cucumber | Red Onion | Shredded Carrot | Sesame Soy Vinaigrette (V)(G)(GF)
- Crispy Vegetable Spring Rolls | Sweet Chili Sauce | Chives (V)
- General Tsao Chicken — Sesame Seeds | Green Onion | Chili (GF)
- Baked Salmon | Honey Soy Glaze | Sesame | Scallions (G)
- Jasmine Lemongrass Steamed Rice (V)(G)(GF)
- Garlic Sautéed Vegetables (V)(G)(GF)
- Sweet Table

Hurontario Mills Buffet

\$70/person (minimum 50 people)

Offered Daily

- Warm Ciabatta Buns with butter
- Soup Of The Day
- Caesar Salad | Crisp Romaine Lettuce | Parmesan Reggiano | Bacon | Croutons | Creamy Garlic Dressing
- Berry Salad – Mixed Greens | Fresh Berries | Goat Cheese | Toasted Almonds | Balsamic Dressing (V)(G)
- Roast Beef Carving Station (G)(GF)
- Homemade Yorkshire Puddings and Au Jus
- Maple Soy Glazed Salmon (G)(GF)
- Vegan Pasta Primavera (V)(G)
- Lemongrass Scented Rice (V)(G)
- Roasted Garlic Mashed Potatoes (G)
- Steamed Vegetables with Vegan Pesto (V)(G)
- Gourmet Pies & Cakes

DINNER Buffets



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