

## Farmhouse Dinner Buffet

\$52/person (minimum 20 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 🌱
- Barbecued Pork Back Ribs with BBQ Sauce 🍷
- Cajun Marinated Thigh & Drum Sticks
- \*\*Vegetable Kabobs (available upon request) 🌱🌾
- Seasonal Vegetables 🌱🌾
- Black Bean Dirty Rice
- Assorted Pies 🌱



# Dinner Buffet

All buffets come with Coffee & Tea









*Note: Menu items outside of the daily rotation are available for an additional \$5 per person*

\*\*\*Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to change. 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. Please note that the pictures displayed are for illustration purposes only and may not reflect the actual portion size or presentation of the items.\*\*\*

## Southwest Dinner Buffet

\$52/person (minimum 20 people)

Offered Tuesday & Friday

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

## Living Water Fusion Dinner Buffet

\$52/person (minimum 20 people)

Offered Wednesday & Saturday

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

*Note: Menus outside of the daily rotation are available for an additional \$5 per person*

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## Special Enhance BBQ Dinner

\$63/person (minimum 20 people)

Offered Daily

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

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Choice of Balsamic Dressing, Poppy Seed Vinaigrette 
- Beef Sirloin
- BBQ Chicken Breasts
- Corn on the Cob 
- Baked Potatoes — Sour Cream| Cheese| Butter| Chives| Bacon Bits (all on the side) 
- Chef's Choice of Assorted Desserts















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# Hurontario Mills Buffet

\$77/person (minimum 50 people)

For groups of 25-49 people, a \$250 chef fee applies

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 
- Roast Beef Carving Station  
- Homemade Yorkshire Puddings and Au Jus
- Maple Soy Glazed Salmon  
- Vegan Pasta Primavera  
- Lemongrass Scented Rice   
- Roasted Garlic Mashed Potatoes 
- Steamed Vegetables with Vegan Pesto  
- Gourmet Pies & Cakes



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