



Chef's Exclusive Dinner Buffet

NOT available for groups less than 50

Exclusive Dinner Buffet Includes

<i>Fresh Rolls & Whipped Butter</i>	<i>Tomato Bocconcini Salad</i>	<i>Balsamic Zucchini</i>
<i>Creamy Pasta Salad</i>	<i>Thai Noodle Salad</i>	<i>Green Beans Almandine</i>
<i>Mixed Garden Salad</i>	<i>Original Greek Salad</i>	<i>Honey Glazed Carrots with Dill</i>
<i>Classic Caesar Salad</i>	<i>Assorted Cheese Platter</i>	<i>Wild Rice Pilaf</i>
<i>Strawberry Spinach Salad</i>		<i>Herb Roasted Baby Potatoes</i>

Please see attached page following the Buffet Selections for
Substitution Options and Available Buffet Enhancements

Entrée Items

Chef Carved Alberta Roast Sirloin of Beef

PLUS

Choice of any **TWO (2)** additional entrées:

- Parmesan Crusted Chicken Cordon Bleu** ~ with Roasted Red Pepper Coulis
 - Prosciutto Wrapped Pork Tenderloin** ~ with Caramelized Onion, Creamy Dijon Glaze
 - Grilled Caribbean Coconut Chicken** ~ with Tropical Fruit & Coconut Chutney
 - Stuffed Roasted Porkloin** ~ with Apple Stuffing and natural Jus
 - Sesame Crusted Salmon** ~ with Pineapple, Lemon and Ginger Teriyaki Glaze
 - Filet of Salmon** ~ Green Tea Poached with Grilled Romaine and Tropical Fruit Chutney
 - Chicken Marsala** ~ Chicken Breast with Wild Mushrooms and Marsala Wine Sauce
 - Sicilian Chicken** ~ Chicken Breast (skin on), stuffed with Chorizo Sausage, Roasted Pepper & Artichokes
 - Bacon Wrapped Chicken** ~ Bacon Wrapped Chicken Thigh with Grilled Onions and Pesto Glaze
 - Virginia Baked Ham** ~ Maple Glazed Ham with an Apple Mustard Chutney
 - Traditional Cabbage Rolls** ~ Beef & Rice filled Cabbage Rolls
- UPGRADE TO**
- Chef Carved Alberta Prime Rib** ~with a rich Madagascar Peppercorn Sauce

Chef's Selection of Desserts

*Includes a rich display of decadent Cakes, Tortes, Mini Desserts, and Cheesecake Lollipops.
Freshly Brewed Coffee & Assorted Teas*