



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 ONE (1) additional entrée:

- Parmesan Crusted Chicken Cordon Bleu** ~ with Roasted Red Pepper Coulis
- Grilled Medallions of Pork Loin** ~ with Fried Plantain Chips and Mango Papaya Salsa
- 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
- Jamaican Jerk Chicken** ~ Seasoned with Jerk Spices, then braised with Lime & Cilantro infused Fruit Salsa
- Citrus Chicken** ~ Marinated grilled Chicken Breast infused with Orange & Grapefruit, Chili Salsa
- Virginia Baked Ham** ~ Maple Glazed Ham with an Apple Mustard Chutney
- Cabbage Rolls & Perogies** ~ Cheddar & Onion Perogies, 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*