

# BUFFET DINNER

## CHEF'S TRADITIONAL DINNER BUFFET \$28<sup>99</sup>

Add \$3<sup>00</sup> if under 20 people

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Choice of:
  - Butternut Squash Ravioli
  - Baked Tortellini  
(select Rose or Pesto sauce)
- Select Two Salads
- Select One Starch
- Select One Main Entrée
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

## CHEF'S SIGNATURE DINNER BUFFET \$31<sup>99</sup>

Add \$3<sup>00</sup> if under 20 people

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Four Salads
- Select One Starch
- Select One Additional Hot Vegetable
- Select Two Main Entrées
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

## CHEF'S PREMIUM DINNER BUFFET \$36<sup>50</sup>

Not available for less than 50 people

- Assorted Rolls & Butter
- Charcuterie Platter
- Chef's Medley of Hot Vegetables
- Fresh Vegetable Crudite & Dip
- Select Five Salads
- Select One Additional Hot Vegetable
- Select Two Starch
- Select Two Main Entrées
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

## CHEF'S EXCLUSIVE DINNER BUFFET \$39<sup>99</sup>

Not available for less than 50 people

- Assorted Rolls & Butter
- Charcuterie Platter
- Chef's Medley of Hot Vegetables
- Fresh Vegetable Crudite & Dip
- Seasonal Fresh Fruit Platter
- Select Six Salads
- Select One Additional Hot Vegetable
- Select Two Starch
- Select Three Main Entrees
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

## BUFFET MENU SELECTIONS

### SALAD SELECTIONS

- Fresh Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Original Greek Salad
- Creamy Pasta Salad
- Russian Potato Salad
- Baja Sweet Potato Salad
- Thai Noodle Salad
- Roasted Beet Salad
- Watermelon & Cucumber (seasonal)
- Marinated Vegetable Salad
- Waldorf Salad
- Caprese Salad
- Roasted Squash Salad

### STARCH SELECTIONS

- Herb Roasted Baby Potato
- Garlic Whipped Potato
- Loaded Potato Cupcakes
- Scalloped Potatoes
- Creamy Dill Fingerling Potato
- Basmati Rice Pilaf
- Wild Rice Pilaf
- Anna Potato Gratin
- Garlic Smashed Potato

### HOT VEGETABLE

- Honey Glazed Carrots with Dill
- Broccoli & Cauliflower Mornay
- Green Beans Almandine
- Caramelized Spiced Carrots
- Roasted Butternut Squash
- Italian Roasted Mushrooms & Vegetables
- Broccoli with brown butter & mozza
- Roasted Cauliflower

### MAIN ENTRÉES

- CHEF CARVED ROAST SIRLOIN OF BEEF**
  - with Horseradish and Gravy & Roasted Vegetable Display
- BRAISED BEEF MEDALLIONS**
  - root beer au jus
- CHEF CARVED ALBERTA PRIME RIB**
  - with a rich Peppercorn Gravy
  - ADD \$4<sup>00</sup> PER PERSON
- PARMESAN CRUSTED CHICKEN CORDON BLEU**
  - with roasted red pepper sauce
- TUSCAN CHICKEN**
  - White wine, dill, lemon & caper sauce
- SICILIAN CHICKEN**
  - stuffed with chorizo sausage, roasted pepper & artichoke, italian butter sauce
- BACON WRAPPED CHICKEN**
  - Bacon Wrapped Chicken Thigh with Grilled Onions and Pesto
- FUSION CHICKEN BREAST**
  - stuffed with Roasted Bell Pepper, Parmesan, Shrimp, served with a demi glaze
- CHICKEN VIENNOIS**
  - Stuffed with Spinach, Onion, Mozzarella, served with a rich creamy mushroom and dill sauce
- GLAZE PORCHETTA**
  - Roasted Porkloin wrapped in pork belly
- PORK VIENNOIS**
  - Stuffed with Spinach, Onion, Mozzarella, served with a rich creamy mushroom and dill sauce
- VIRGINIA BAKED HAM**
  - Maple Glazed Ham with an Apple Mustard Chutney
- SESAME CRUSTED TERIYAKI SALMON**
  - with Pineapple, Lemon and Ginger Teriyaki Glaze
- BAKED SALMON**
  - with Lemon Dill Cream Sauce
- ROAST SALMON DISPLAY**
  - Chef Carved Whole

\*Pricing is subject to a 16% Service Charge + 5% GST.