

# BUFFET DINNER

Prices range from \$32<sup>99</sup> - \$39<sup>99</sup>

## CHEF'S TRADITIONAL DINNER BUFFET

Add \$5<sup>00</sup> if under 40 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 PREMIUM DINNER BUFFET

Add \$6<sup>00</sup> if under 40 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 EXCLUSIVE DINNER BUFFET

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 Five 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**  
• parmesan sun-dried tomato cream 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