



Chef's Signature Dinner Buffet

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Signature Dinner Buffet Includes

Fresh Rolls & Whipped Butter

Creamy Pasta Salad

Mixed Garden Salad

Classic Caesar Salad

Thai Noodle Salad

Green Beans Almandine

Honey Glazed Carrots with Dill

Herb Roasted Baby Potatoes

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

Entrée Items

Choice of Two (2) of the following entrée items:

Chef Carved Roasted Sirloin of Beef ~ with a rich Madagascar Peppercorn Jus

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 Pork Loin ~ 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

Chef Carved Alberta Prime Rib ~with a rich Madagascar Peppercorn Sauce **ADD \$3 PER PERSON**

Chef's Selection of Desserts

Includes a rich display of Decadent Cake, Cheesecakes, Mini Desserts, Fresh Fruit Display, and assorted Mousse Parfaits, Freshly Brewed Coffee & Assorted Teas