

Premier Dinner Buffet

Price:C$64.00

All buffet dinners are served with house baked rolls, creamery butter and freshly brewed regular or decaffeinated coffee and assorted specialty teas.

One entrée one carved item I $58 per person
One entrée one carved item I $64 per person
Two entrées one carved item I $68 per person
Three entrées one carved item I $75 per person

(Minimum of 50 people / under 50 add $4.00 per person)

Includes:

Choice of 3 salads
Fruit tray
Domestic cheeseboard:
Served with chef's selection of fresh vegetables and properly appointed starch
Choice of 3 desserts

Salads: (Choose 3)

Caesar salad: Heart of romaine with shaved parmesan, house made croutons and a classic Caesar dressing
Baby spinach salad: Frisse, radicchio, mandarin orange slices, Spanish onions, red and yellow bell peppers served with balsamic vinaigrette
Grilled asparagus: Served with raspberry vinaigrette
Crisp green bean salad: With artichoke hearts served with lime and herb vinaigrette
Fresh herb yukon gold potato salad: Served in a creamy dressing
Greek salad: Tomato, cucumber, mixed bell peppers, olives and feta cheese. Served with oregano, garlic and lemon vinaigrette
Mediterranean quinoa salad: Quinoa, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette
Fresh bococcini and tomato salad: Olive oil, sea salt, crusted black pepper and fresh basil

Hummus and flatbread: Served with olives.

Entrées:

Beef selections

Grilled mini steak: Served with bordelaise sauce and fresh thyme
Boneless braised beef short ribs: Served with red wine demi-glace

Seafood selections

Pan seared pacific halibut: Served with tomato and fennel relish
Fire honey mustard glazed salmon: Served with mango, pineapple, red pepper and cilantro relish

Vegetarian selections

Spinach and cheese tortellini: Served in a pesto sauce and julienne of vegetables
Penne pasta: Served with tomato, Kalamata olives, and roasted garlic tossed in extra virgin olive oil

Chicken selections

Dijonaise crusted chicken: Served with thyme au jus
Roasted and stuffed chicken: Stuffed mushroom Duxelles and wild rice breast of chicken with green peppercorn sauce
Herb grilled chicken: Served with tomato, mushroom and demi sauce

Pork selections

Glazed pork tenderloin: Honey-dijon mustard glaze with a port wine sauce

Carved items

Slow roasted Alberta baron of beef or leg of ham

To upgrade to prime rib add $6 per person
To upgrade to striploin of beef add $4 per person

Desserts: (Choose 3)

Tiramisu cheesecake
Mango cheesecake

Assorted mousse cakes
Assorted baklava
Apple strudel with crème anglaise
Chocolate truffles
Apple and peach flan
Triple chocolate torte
Black forest cake
Carrot cake
Assorted fruit pies
Assorted French pastries
Sliced fruit platter with Grand Marnier yogurt dip