



## All Inclusive Package Buffet

### Menu

#### THE GREENWOOD BUFFET INCLUDES THE FOLLOWING:

Assorted Rolls and Butter  
Mixed Greens with Assorted Dressings OR Caesar Salad with Shredded Parmesan and House Baked  
Croutons (Both add \$2.50/person)  
Three Seasonal Salads  
Domestic Cheese Platter  
Selection of Condiments, Pickles, and Accompaniments  
Chefs Selection of Seasonal Vegetables and Potato or Rice

#### CARVING STATION (Choice of One)

Pepper Crusted AAA Canadian Inside Round or AAA Sirloin Tip  
Herb Roasted Manitoba Pork Loin  
Honey Glazed Ham  
Traditional Roasted Turkey

\*\*Upgrade to Carved Prime Rib or Carved AAA Striploin for \$15/person

#### ENTREE (Choice of Two)

Mushroom and Herb Crusted Chicken Breast with White Wine Sauce  
Beef Stew with Thyme and Rosemary  
Citrus and Herb Crusted Cod Loin  
Korean glazed Canadian Rockfish with Stir-fried Vegetables  
Meatballs with Mushrooms and Sour Cream Gravy  
Grilled Sweet and Sour Chicken with Peppers, pineapple, and Red Onion.  
Chinese Style BBQ Pork Loin w/ Sesame and Scallions  
Perogies with Fried Onions and Garlic Sausage

## Greenwood Ballroom

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Crispy Ginger Beef with Stir Fried Vegetables  
Chicken Parmesan  
Chickpea and Potato curry (PB) with  
Ginger-Miso Glazed Tofu with Stir-fried Vegetables (PB)  
Black Bean and Sweet Potato Enchiladas (Veg)  
Meat or Vegetarian Lasagna W/ Freshly Baked Garlic Bread  
Tofu "Pad Thai" (PB +GF)  
5 Cheese Ravioli in Rose Sauce w/ Garlic Toast

**\*\*Additional Entree for \$7.50/Person**

### DESSERT

Premium Dessert Selection  
Seasonal Fresh Fruit  
Add Chocolate Dipped Long-Stem Strawberries for \$4/person. (2-weeks lead required)  
Regular and Decaffeinated Coffee  
Premium Tea Selection