



Dinner Buffet

Price: C\$49.00

Our menu's are customizable to suit your tastes and budget!

Dinner Buffet

Carved Item choose 1:

- alberta beef tenderloin gravy, horseradish, grainy mustard \$69 per person
- prime rib au jus gravy, horseradish, grainy mustard \$59 per person
- herb crusted pork tenderloin \$55 per person
- honey glazed ham apple chutney, honey mustard \$49 per person

Entrées choose 2:

- maple roasted salmon fillet quebec maple syrup, fresh thyme
- hunter chicken roasted chicken legs, bacon mushroom sauce
- tortellini prima vera olive oil, fresh seasonal vegetables, roasted garlic
- grilled shrimp jambalaya grilled vegetables, smoked sausage, cilantro rice
- braised boneless alberta beef short ribs roasted tomato, chimichurri

Salads choose 3:

- california salad kale, sesame seeds, pumpkin seeds, dried cranberries, champagne vinaigrette
- caesar salad garlic croutons, parmesan cheese, house-made dressing
- spinach salad toasted almonds, red onion, feta, raspberry vinaigrette
- garden salad greens, carrots, cherry tomato, sliced mushrooms, pea shoots, sweet onion vinaigrette
- southwest salad tortilla chips, red onion, jalapenos, corn, black beans, cilantro lime dressing
- rotini pasta salad dried cranberries, cucumber, honey lime thyme vinaigrette
- greek salad feta cheese, tomatoes, bell pepper, cucumber, romano tomato, kalamata olive, lemon oregano vinaigrette
- quinoa & grapefruit tabbouleh grapefruit segments, fresh herbs, goat feta

Silver Springs Golf & Country Club

Starch choose 1:

roasted potatoes with fresh herbs
garlic parmesan scalloped potatoes
buttery mashed potatoes
rice pilaf

Dessert choose 1:

sticky toffee pudding with vanilla ice cream
summer fruit crumble with vanilla ice cream

also includes

seasonal vegetable medley
warm rolls & butter
seasonal sliced fresh fruit & berry platter
domestic cheese display
coffee & tea