

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

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