



Buffet

Price: C\$60.00

Choice of three of the following salads:

Artisan Greens
Caesar Salad
Creamy Potato Salad with Egg
Dill Pickle Pasta Salad
Mediterranean Vegetable Salad

Choice of two of the following starches:

Rosemary Oven Roasted Potatoes
Roasted Garlic Mashed Potatoes
Lemon Infused Basmati Rice
Scalloped Potatoes

Choice of one of the following carved items:

Roasted Pork Loin with Apple &
Cranberry Stuffing I \$55
Sausage & Waffle Stuffed Turkey,
Cranberries and Pan Gravy I \$55
Alberta Beef Striploin
with Red Wine Demi I \$60
Roasted Alberta Prime Rib, Au Jus &
Yorkshire Pudding I \$65
Crab Stuffed 'AAA' Beef Tenderloin
with Red Wine Demi I \$75

Choice of one of the following entree items:

Chicken Alexander, Mushroom
Wine Sauce, and Brandied
Saskatoon's/Grapes
Atlantic Salmon Fillets, Five Onion
Marmalade with Ginger/Soy
Vinaigrette
Baked Spinach & Ricotta Stuffed
Cannelloni with Fire Roasted
Tomato Sauce
Old Fashioned Ham with Pineapple
& Brown Sugar Sauce

Buffet is accompanied by the following:

Warm buns with butter, and selection of decadent pies, cakes and seasonal fresh fruit salad, Mosaic Colombian coffee and fine Bigelow teas

Prices subject to 18% gratuity and GST