



Buffet Dinner

Price: C\$55.00

Buffet Dinner:

S= Seafood Free, N= Nut Free, GF= Gluten Free, V= Vegetarian VE= Vegan, D= Dairy Free

Minimum 25 people

Buffets have a 2 (Two) hour maximum service.

All buffet choices served with Sliced Seasonal Fruit, Dessert Selection, Seasonal Vegetable Medley, Fresh Buns and Butter and Freshly Brewed Regular and Decaffeinated Coffee and Tea Selection

Classic Dinner Buffet - \$45 00 /person

Classic Salad- One Choice
Gourmet Salad - One Choice
Sides - One Choice
Main Entree- One Choice

Deluxe Dinner Buffet- \$55 00 /person

Classic Salad - One Choice
Gourmet Salad - Two Choices
Sides Two Choices
Main Entree - Two Choices

Executive Dinner Buffet \$ 65 00 /person

Classic Salad- Two Choices
Gourmet Salad- Two Choices
Sides Two Choices
Main Entree -Three Choices

Add Ons:

Main Entree \$8.00 /person
Salad \$5.00 /person
Side \$5.00 /person
Chef Attended Carving Station \$15.00 /person
Upgrade Beef to Prime Rib \$25.00 /person

Kids Pricing

Children under 5 years of age - Complimentary
Children 6 12 years of age - 50% off buffet price
Children 12 and older Full buffet price

Menu Choices:

Classic Salads:

Sun Dried Tomato Caesar Salad
Mixed Greens with Balsamic Vinaigrette
Creamy Coleslaw
Spinach Salad

Gourmet Salads:

Dill Pickle Potato Salad
Classic Greek Salad
Boccocini Caprese Salad
Asian Noodle Salad
Italian Marinated Vegetable Salad
Greens and Grains Salad
Mexican Roasted Corn and Black Bean
Salad
Pesto Penne Pasta Salad
Broccoli Salad with Raisins

Sides:

Boursin Mashed Potato
Spanish Rice
Roasted Garlic Smashed Potato
Cheddar Pirogi, and fixings
Vegetable Rice Pilaf
Baked Russet Potato and fixings

Main Entrees:

Alberta Roast Beef with Beef Au Jus and Horseradish
Atlantic Salmon with Lemon Dill Cream Sauce
Grilled Chicken Breast with Mushroom Ragout
Pork Loin with Apple Thyme Jus
Herb Roasted 9 Cut Chicken
Rosemary Roasted Leg of Lamb with Mint Demi
Coconut Chickpea Curry
Cheese Tortellini with Vodka Rose Sauce