



## Dinner buffet

Price: C\$29.00

### Dinner buffet entrée selections

Please choose 2 from the following selections:

Grilled strips of beef with sautéed bell peppers in a red wine and rosemary sauce

Roast beef - Accompanied with a red wine gravy and creamy horseradish

Beef tenderloin - Marinated in red wine, virgin olive oil and fresh rosemary, brushed with dijon and horseradish and served with a bourbon port sauce (This menu item is an additional \$8.00 per person) \*Beef tenderloin market price subject to change

Pork medallions with cranberries, dates, and figs, in a pomegranate glaze

Baked ham with Canadian maple rum sauce

Vegetarian lasagna with grilled vegetables and a fresh tomato basil sauce

Chicken cacciatore - Marinated chicken with mushrooms, pearl onions, fresh tomato, and a variety of herbs

Chicken breast - In a red wine and mushroom sauce or sun-dried tomato and cream sauce or a fresh dill and chardonnay cream sauce

Atlantic salmon - Citrus poached in white wine with fresh herbs, served with lemon wedges and tarragon mayonnaise

Spanish paella with shrimp, sausage, grilled chicken, bell peppers, and tomatoes, served over saffron rice

Butter chicken - Tender chicken served in an aromatic cream sauce with basmati rice

\*\*\*

### Dinner buffet accompaniments

All entrees are served with:

Choice of roasted potatoes or rice pilaf

(Bridges mashed potatoes may be substituted for an additional \$1 per person)

Sautéed seasonal vegetables

Assorted dinner rolls with butter,

As well as your choice of 2 salads

\*\*\*

### **Dinner buffet salad selections**

Please choose 2 from the following selections:  
(Additional salad selections can be added for \$3.00 per person)

Garden salad - Garden greens with fresh seasonal vegetables and italian dressing

Caesar salad with romaine lettuce, herbed croutons, parmesan cheese, and caesar dressing

Greek salad - Romaine lettuce, red and green bell peppers, cucumbers, tomatoes, black olives and feta cheese, served with a greek vinaigrette dressing

Spinach salad - Tender spinach leaves, strawberries, sun-dried blueberries and goat cheese with a poppy seed dressing

Mixed green salad - Mixed greens, julienne carrot, red pepper, and green onion, served with a sesame ginger dressing

Italian romaine salad - Romaine lettuce, sliced black olives, herbed croutons, tomatoes, and shaved parmesan cheese served with a golden italian dressing

Kale & quinoa salad - Kale and mixed greens, quinoa and sun-dried cranberries, served with a vinaigrette dressing

Bridges baja salad - Romaine lettuce, cucumber, tomato, black olives, and corn, served with a sun-dried tomato dressing

\*\*\*

### **Dinner buffet salad selections**

Please choose 2 from the following selections:  
(Additional salad selections can be added for \$3.00 per person)

Marinated vegetable salad - Garden vegetables tossed in a vinaigrette dressing

Sweet apple coleslaw - Fresh apples, cabbage, and currants in a light creamy dressing

Southwestern pasta salad - Pasta, sweet corn, red pepper, and black beans tossed in a tangy southwestern dressing

Bridges potato salad - Red-skinned potatoes with a creamy dressing and fresh dill

\*\*\*

### **Buffet dinner dessert selections**

(All desserts are accompanied with seasonal fresh fruit)

## Bridges Catering

---

Saskatoon & blueberry sour cream crisp with almond crumble topping, garnished with fresh mint

New York cheesecake - Drizzled with dark chocolate

Baked apple cinnamon crisp with caramel rum sauce

Double chocolate torte with raspberry coulis

Carrot cake with cream cheese icing

Assorted dessert squares, gourmet cookies & mini tarts