



Buffet Dinner Selections

Signature Buffet:

\$33.99 per person

Includes assorted artisan rolls & whipped butter

Please Select:

One Main Entree One Pasta Entree Three Salad Options One Starch Option Two Hot Vegetable Options

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, seasonal fresh fruit and mousse parfait

Freshly brewed coffee & assorted teas

Exclusive Buffet:

\$38.99 per person

Includes assorted artisan rolls & whipped butter

Please Select: Two Main Entrees One Pasta Entree Five Salad Options Two Starch Options Two Hot Vegetable Options

Includes Charcuterie platter of assorted meats & cheeses

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, seasonal fresh fruit and mousse parfait

Freshly brewed coffee & assorted teas

BBQ Buffet:

Grilled corn on the cob Housemade molasses baked beans

Please Select

Two Salad Options One Starch Option

BBQ Entrees Alberta Grade AAA Steak 6oz Sirloin \$33.99 8oz New York \$38.99 10oz New York \$45.99

Down to the Bone Slow Roasted Pork Ribs

basted in our signature BBQ sauce \$32.99

The Norland Historic Estate Venue

Succulent Roast Pig - slow roasted in our rotisserie, present with smoked apple sauce, assorted mustards & our signature BBQ Sauce (Min. 80 people) \$32.99

Entress: Beef

Chef Carved Roast Sirloin of Beef - with horseradish, gravy & a roasted vegetable display

Slow Roasted Braised Beef Shortribs- in a root beer au jus

Chef Carved Alberta Prime Rib - with a rich Madagascar Peppercorn Sauce +\$5 per person

Beef Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe

Chicken:

Tuscan Chicken - roasted chicken breasts and thighs in a white wine, dill, lemon & caper sauce

Chicken Ballotine - chicken breast stuffed with wild mushroom souffle, in a wine & cream sauce

Sicilian Chicken Breast - stuffed with chorizo sausage, roasted pepper & artichoke, homemade gnocchi, and italian butter sauce

Fusion Chicken Breast - stuffed with roasted bell pepper, parmesan, shrimp, served with demi glace

Chicken Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe

Pork:

Pork Tenderloin Viennois - stuffed with spinach, onion, mozzarella, in a creamy mushroom & dill sauce

Porchetta - Roasted Porkloin wrapped in Pork belly, seasoned with galic, rosemary & thyme

Seafood

(all salmon is flown in fresh) Sesame Crusted Salmon - with pineapple, lemon, and ginger teriyaki glaze

Roasted Salmon - with Lemon dill cream & caper sauce

Fresh Salmon Display - Chef carved whole salmon baked with fresh herbs & lemon

Salmon Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe

Pasta

Butternut Squash Ravioli with Rose OR Pesto sauce

Baked Cheese Tortellini with Rose OR Pesto sauce

Traditional Homemade Lasagna - choose meat or vegetarian

Salad Options

The Norland Historic Estate Venue

Fresh Greens Salad, Classic Caesar Salad, Strawberry Spinach, Original Greek Salad, Creamy Pasta Salad, Russian Potato Salad, Baja Sweet Potato Salad, Thai Noodle Salad, Roasted Beetroot Salad, Watermelon & Cucumber (seasonal), Marinated Vegetable Salad, Waldorf Salad, Caprese Salad, Roasted Squash Salad

Starch Options

Herb Roasted Baby Potato, Garlic Whipped Potato, Loaded Potato Cupcakes, Scalloped Potatoes, Creamy Dill Fingerling Potato

Basmati Rice Pilaf, Wild Rice Pilaf, Anna Potato Gratin, Garlic Smashed Potato

Hot Vegetable Options

Honey Glazed Carrots with Dill, Broccoli & Cauliflower Mornay, Green Beans Almandine,
Caramelized Spiced Carrots, Roasted Butternut Squash, Italian Roasted Mushrooms & Vegetables,

Broccoli with brown butter & mozzarella,

Roasted Cauliflower