



White Diamond Buffet Menu

Price: C\$40.00

CLASSIC BUFFET

Served with dinner rolls and butter, along with assorted pastries, tarts, mousse, and fresh seasonal fruits.

Choose: Two salad selections, One protein main, One vegetarian main, Two vegetable selections, Two starch selections

SALAD:

CAESAR

Parsley thyme crouton, parmesan crisp, romaine lettuce, smoked Caesar dressing

C A P R E S E

Watermelon, bocconcini cheese, grape tomatoes, fresh basil, balsamic glaze

S P I N A C H M A N G O

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, shaved parmesan, rainbow tomatoes, shaved carrots

ARTISAN MIXED GREEN

Spring Mix, strawberries, goat cheese, toasted almonds, rainbow tomatoes, orange honey dressing

ARUGULA & KALE

Toasted Pumpkin seeds, grape tomatoes, shredded carrots, roasted peppers, pears and mango slaw, goat cheese, balsamic honey dressing

RICE NOODLE

Rice Vermicelli, sesame seeds, seared tofu, green onion, carrot sticks, red cabbage, toasted peanut and Thai dressing

QUINOA & CHICKPEA

Wild Quinoa, garbanzo peas, rainbow tomatoes, green onions, lemon herb dressing

APPLE BROCCOLI SLAW

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Apple Juliennes, apple cider vinaigrette, raisins, fresh mint

MAINS:

BRAISED BEEF BRISKET

Maple Mustard glaze, shallots, rosemary garlic oil

TUSCAN CHICKEN

Baked chicken breast, roasted pepper sauce, smoked garlic, micro greens

BAKED SALMON

Herb crusted Atlantic salmon, parsley cream, fresh dill, charred lemon

BUTTER CHICKEN

Tandoori rub chicken breast, tomato cream sauce, fenugreek leaves, homemade curry blend

SMOKED HAM

Mustard maple sauce, rosemary and thyme rub, 8-hour braised ham

ITALIAN CRUSTED CHICKEN BREAST

Lemon & saffron cream sauce, fresh thyme, sundried tomatoes, seared lemon

VEGETABLE THAI CURRY (V / GF / DF)

Lime Leaves, carrots, broccoli, eggplant, zucchini, peas, cauliflower, zucchini, yellow Thai curry, lemongrass

GARDEN AU GRATIN

Assorted seasonal vegetables, tomato ratatouille, mozzarella cheese

VEGETABLE:

GRILLED ZUCCHINI

Crushed pepper, Olive Oil

GLAZED CARROTS

Honey, dehydrated thyme

BROCCOLI

Cinnamon powder, Sea Salt

ROASTED BEETS

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Olive oil

ROASTED BUTTERNUT SQUASH

Olive oil

STARCH:

SWEET POTATO MASH

With butter, crushed pepper, and parsley

CHEESE MASHED POTATO

With cheddar cheese, parmesan crisp, and scallions

ROASTED POTATOES

Yukon gold potatoes, oregano, thyme, basil, smoked paprika, and olive oil

RICE PILAF

With long grain rice, carrots, corn, French beans, green peas, bay leaf, and cinnamon