



Dinner Buffets

(minimum 50 people)

Menu #1

Salads

Please select 4 salads:

- Creamy Potato Salad
- Tri-Colour Fusilli Pasta Salad
- Seasonal Green Tossed Salad with House Dressing
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Traditional Greek Salad
- Creamy Coleslaw

Platters

Please select 2 platters:

- Assorted Fresh Vegetables & Dip Mirror
- Layered Tomatoes, Mozzarella with Basil & Balsamic
- Assorted European Cold Cuts and Country Pate

Entrees

Please select 2 entrees:

- Baron of Alberta Beef au jus (carved by the Chef)
- Baked Chicken Breast in Mushroom Sauce
- Cheese Tortellini with Tarragon Cream Sauce
- Freshly Baked Meat **or** Vegetarian Lasagna
- Roast Pork Loin in Apple Sauce

Served with Garden Fresh Vegetables, Rice, Roast Potatoes, Fresh Rolls/Butter

Desserts

- Assorted Cakes, Assorted French Pastries
- Freshly Brewed Coffee & Tea

\$32.95 per person

\$35.95pp for parties between 20 – 49 people

Add additional entrée for \$4.00 per person

Prices subject to applicable gratuities & taxes

Prices and menu items subject to change without notice



Menu #2

Salads

Please select 5 salads:

Creamy Potato Salad

Tri-Colour Fusilli Pasta Salad

Seasonal Green Tossed Salad with House Dressing

Jicama Carrot Slaw with Peanuts and Thai Dressing

Shell Pasta with Bell Peppers and Curried Mayonnaise

Traditional Greek Salad

Baby Spinach

Platters

Please select 2 platters:

Layered Tomatoes, Mozzarella with Fresh Basil & Balsamic Vinegar

BBQ Salmon, Salmon Terrine, Gravlax, Lemon & Red Onion

Assorted European Cold Cuts and Country Pate

Entrees

Please select 3 entrees:

Baron of Alberta Beef au jus (carved by the Chef)

Baked Chicken Breast in Herb Crust

Spinach & Ricotta Cheese Cannelloni

Freshly Baked Meat **or** Vegetarian Lasagna

Roast Pork Loin in Apple Sauce

Salmon Wellington

Served with Garden Fresh Vegetables, Rice, Roast Potatoes, Fresh Rolls/Butter

Desserts

Assorted Cakes, Assorted French Pastries & Fresh Seasonal Fruit Platter

Freshly Brewed Coffee & Tea

\$36.95 per person

\$39.95pp for parties between 20 – 49 people

Add additional entrée for \$4.00 per person

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Prices and menu items subject to change without notice



Menu #3

Salads

Please select 5 salads:

- Creamy Potato Salad
- Seasonal Green Tossed Salad with House Dressing
- Jicama Carrot Slaw with Peanuts and Thai Dressing
- Shell Pasta with Bell Peppers and Curried Mayonnaise
- Mixed Bean Salad with Baby Shrimp
- Traditional Greek Salad
- Baby Spinach

Platters

Please select 2 platters:

- Layered Tomatoes, Mozzarella with Fresh Basil & Balsamic Vinegar
- BBQ Salmon, Salmon Terrine, Gravlax, Lemon & Red Onion
- Assorted European Cold Cuts and Country Pate

Entrees

Please select 3 entrees:

- Roast Prime Rib of Beef(carved by the Chef)
 - Roasted Chicken Breast with Shiitake Mushroom Sauce
 - Baked Halibut with Lemon Caper Cream Sauce
 - Roast Pork Loin with Curried Apple Sauce
 - Baked BC Salmon with Saffron Cream Sauce
 - Spinach & Ricotta Cheese Cannelloni
- Served with Garden Fresh Vegetables, Wild Rice, Roast Potatoes, Fresh Rolls/Butter

Desserts

- Assorted Cakes, Assorted French Pastries & Fresh Seasonal Fruit Platter
- Freshly Brewed Coffee & Tea

\$42.95 per person

\$45.95pp for parties between 20 - 49 people

Add additional entrée for \$4.00 per person

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Wine Prices

Yellow Tail

Semillon Sauvignon Blanc	29.95
Chardonnay	29.95
Merlot	29.95
Shiraz	29.95

Jackson Triggs

Chardonnay	25.95
Merlot	25.95
Cabernet Sauvignon	27.95

Concha Y Toro

Merlot	27.95
Cabernet Sauvignon	27.95

Robert Mondavi

Chardonnay	35.95
Cabernet Sauvignon	35.95

Tott's Brut Champagne

Champagne	29.00
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Extended wine list is available upon request.

Price subject to applicable gratuities and taxes

Prices and items subject to change without notice



Bar Prices

	<u>Hosted</u>	<u>Cash Bar</u>
Highballs	6.75	5.75
Local Wine by Glass	7.25	6.25
Domestic Beer	6.75	5.75
Imported Beer/Cider	7.75	6.75

Imported Wine by Glass	7.75	6.75
Gran Marnier	8.75	7.75
Liqueurs	7.25	6.75

All above prices include 10% Liquor Tax and 5% GST.
The host bar includes 15% Service Charge.

Non Alcoholic Beverages

Soft Drinks	2.50
Juices /Bottled Water	3.00
Perrier/San Pellegrino	3.50
Fruit Punch	60.00/Gallon
Alcoholic Punch	100.00/Gallon
Champagne Punch	125.00/Gallon

(Each gallon serves approximately 25 people)

Price subject to applicable gratuities and taxes
Prices and items subject to change without notice