

Dinner

Chef's Buffet Dinner

Minimum of 25 people

Includes artisan mini rolls with butter balls, freshly brewed Seattle's Best coffee, decaf coffee and a selection of international teas

Salads

(Choose two)

- Mediterranean green leaf and balsamic roasted vegetables with Greek yogurt **VG GF**
- Farmer's market chopped with crisp vegetables and buttermilk ranch **VG GF**
- Roasted garlic classic Caesar with Parmesan Croutons **VG**
- Strawberry, grilled asparagus and red leaf lettuce with balsamic **VG GF VGN**
- 9 grain quinoa, cashew, blueberry with mandarin vinaigrette **VG GF VGN**
- Feta, artichoke, Roma tomato, cucumber and Kalamata with honey balsamic **VG GF**
- Red potato salad **VG GF**
- Mandarin and spinach salad **VG GF VGN**
- Roasted corn and bowtie pasta salad **VG**
- Mexican corn and bean salad **VG GF VGN**

Hot Vegetables

(Choose one)

- Seasonal vegetables **VG GF VGN**
- Maple glazed carrot **VG GF VGN**
- Broccoli mornay **VG GF**
- Snap peas with onion and garlic **VG GF VGN**

Hot Starches

(Choose one)

- Mashed yellow skin potatoes with nutmeg butter and cream **VG GF**
- Herb roasted baby potatoes **VG GF VGN**
- Basmati Mediterranean herbed rice pilaf **VG GF VGN**
- Oven roasted herbed potatoes **VG GF VGN**
- Mushroom couscous cooked in a vegetable broth **VG GF VGN**

Dessert

(Choose two)

- Mascarpone cheese cake **VG**
- Roasted apple crisp with whip cream **VG**
- Assorted euro bites **VG**
- Chocolate tart **VG**
- Canadian maple mousse **VG**

Main courses continued on the next page

Gluten Free

Gluten free options are available.
\$5 extra per person

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Regular Entrees

Asiago and Almond Crusted Chicken, Roma Tomato Fresca
\$26 per person

Classic Roasted Herb Chicken Breast
\$26 per person

Poached Salmon, Dill Cream and Charred Anaheim Pepper
\$27 per person

Layered Pesto Grilled Portobello and Eggplant
\$24 per person

Sea Salt and Cracked Pepper Alberta Sirloin
\$27 per person

Braised Pot Roast Roasted Shallots and Portobello
\$26 per person

Lemon Chicken Italian Style, Seasoned and seared in Lemon Reduction
\$25 per person

Roast Alberta Beef Striploin
\$40 per person

Grilled Fillet of Atlantic Salmon
\$40 per person

Grilled Pork Chop with Caramelized Apples
\$33 per person

Interested in a Secondary Entrée Choice

- The greater amount will be charged as the first entrée
- Second Entrée will be \$7.00 per person

Chef Carved Entrees

Alberta Roast Striploin, Horseradish Aioli and Crimini Mushroom Sauce
\$42 per person

Roast Baron of Beef with Bordelaise Sauce
\$38 per person

Alberta Raised Bison with Cremini Mushroom Jus
\$40 per person

Alberta Pork loin, Blueberry and Apple Stuffed, Cabernet Sauvignon Cream
\$37 per person

Herb Crusted Alberta Prime Rib with Red Wine Au Jus and Horseradish
\$49 per person

Roasted Alberta Leg of Lamb with Robert Sauce
\$45 per person

Seared Beef Fillet Mignon Rossini Wrapped in Bacon with Mushroom Sauce
\$49 per person

Chef Carved Entrées come with a Complementary Secondary Entrée (Choose one)

- Chicken breast with roasted red pepper sauce
- Portobello mushroom stack
- Spinach and cheese cannelloni

Dinner

Seated Dinner

Minimum of 25 people

Includes artisan mini rolls with butter balls, freshly brewed Seattle's Best coffee, decaf coffee and a selection of international teas. Soup and/or salad as priced. Entrée price includes side vegetables, starch and choice of dessert.

Hand Crafted Soup

\$6.75 per person

- Mexican corn chowder GF VG VGN
- Boston clam chowder GF
- Tomato vodka bisque GF GF
- Autumn squash and sweet potato GF GF VGN
- Chicken gnocchi GF

Salads

\$7.75 per person

- Maple syrup tossed spaghetti squash on spring Lettuce GF VG VGN
- New York chopped with crisp iceberg wedge, blue cheese crumble, radish and buttermilk ranch GF VG
- Strawberry, grilled asparagus and Red Leaf Lettuce with balsamic vinaigrette GF VG VGN
- 9 grain quinoa with cashew, blueberry, asiago and mandarin vinaigrette GF VG
- Marinated bocconcini, artichoke, tomato and honey balsamic GF VG
- Roasted garlic classic Caesar with Parmesan croutons VG
- Caprese thinly cut san marzano tomatoes, layered with fresh mozzarella and basil, topped with balsamic glaze GF VG

Hot Vegetables (Included)

(Choose two)

- Sautéed yellow and green zucchini GF VG VGN
- Bacon wrapped asparagus GF
- Spinach stuffed Roma tomato GF VG VGN
- Broccoli floret hollandaise GF VG

Starch (Included)

(Choose one)

- Duchess potatoes GF VG VGN
- Roasted garlic mashed GF VG
- Mashed sweet potatoes GF VG
- Basmati rice pilaf GF VG VGN

Alberta Prime Rib, Herb Crust and Cognac Jus

\$42 per person GF

Veal Oscar, Tender Cuts of Veal, Topped with Snow Crab, Veloute and Hollandaise Sauce

\$39.5 per person GF

Beef Tournedos Rossini, 5oz Tenderloin Wrapped in Bacon, Topped with Mushroom and Bordelaise Sauce

\$42 per person GF

8oz Thick cut Top Sirloin, Char Broiled, Herb Butter

\$32 per person GF

Roast Alberta Pork Chop, with Caramelized Apple Compote

\$30 per person GF

Cedar Plank Salmon with Lemon Butter

\$38 per person GF

Paupiettes of Sole, with Mushroom White Wine Sauce

\$36 per person GF

Breast of Muscovy Duck with Sauce Montmorency (Cherries and Sherry)

\$42 per person GF

Stuffed Chicken Breast: Cordon Bleu or Kiev

\$36 per person GF

Desserts (Included)

(Choose one)

- Maple mousse with waffle stick VG
- Classic cream Brulée VG
- Classic New York cheese cake, with berry compote VG
- Roast deep apple cup VG
- Chocolate layer cake with Kahlua milk chocolate sauce VG

Gluten Free

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\$5 extra per person