



Dinner

Chef's Buffet Dinner

Minimum of 25 people

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

Salads

(Choose two)

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

Hot Vegetables

(Choose one)

- Seasonal vegetables
- Honey glazed carrot
- Ratatouille
- Cauliflower polonaise

Hot Starches

(Choose one)

- Mashed Potatoes with nutmeg butter and cream'
- Herb roasted baby potatoes
- Basmati Mediterranean herbed rice pilaf
- Hungarian butter braised potatoes
- Mushroom Couscous cooked in a vegetable broth

Dessert

(Choose two)

- Assorted cakes and squares
- Roasted apple crisp with whip cream
- Assorted cheesecake bites
- Chocolate decadence platter
- Chocolate mousse

To be continued on the next page

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Regular Entrees

Asiago & Almond Crusted Chicken, Roma Tomato Fresca—\$25 per person

Poached Salmon, Dill Cream & Charred Anaheim Pepper—\$26 per person

Layered Pesto Grilled Portabello & Eggplant
\$24 per person

Sea Salt & Cracked Pepper Alberta Sirloin
\$26 per person

Braised Alberta Sirloin, Roasted Shallots & Portobello—\$26 per person

Lemon Chicken or Eggplant, Panko Breaded Parmesan Style—\$25 per person

Asado Beef Kabobs, Chimichurri Glazed
\$26 per person

Roast Alberta Beef Striploin —\$40 per person

Grilled Fillet of Atlantic Salmon —\$40 per person

Beer Roasted Pork Loin —\$36 per person

Classic Roasted Herb Chicken Breast
\$34 per person

Chef Carved Entrees

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

Cracked Pepper Turkey Breast, Artisan Stuffing, Pan Gravy and Orange Cranberry Sauce
\$38 per person

Alberta Prime Rib, Grainy Mustard Crust, Yorkshire Thimbles, Cognac Jus —\$48 per person

Alberta Pork loin, Blueberry & Apple Stuffed, Cabernet Sauvignon Cream —\$36 per person

Beer Roasted Pork Loin with Traditional Glazed Apple —\$43 per person

Seared 6oz Mignon Rossini Wrapped in Bacon with Mushroom Sauce—\$47 per person

Complementary Secondary Entrée

(Choose one)

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

Dinner

Chef's Seated Dinner

Minimum of 25 people

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

Hand Crafted Soup

\$6 per person

- Heart warming tomato bisque
- Classical French onion with asiago crouton
- Wicked Thai chicken
- Autumn squash & sweet potato
- Broccoli & Emmental cream with pesto oil

Salads

\$7 per person

- Asian poached pear with candied walnuts, butter leaf & honey Greek yogurt
- New York chopped with crisp iceberg wedge, blue cheese crumble, radish & buttermilk ranch
- strawberry, grilled asparagus & Lolla Rossa with balsamic
- 9 grain quinoa with cashew, blueberry, asiago & mandarin vinaigrette
- Marinated bocconcini, artichoke, tomato & honey balsamic
- Roasted garlic classic Caesar with Parmesan croutons
- Cucumber wrap
- Strawberry Spinach salad with raspberry vinaigrette
- Caprese thinly cut san marzano tomatoes, layered with fresh mozzarella and basil, topped with balsamic glaze.

Hot Vegetables (Included)

- Broccoli & cauliflower au Gratin
- Roasted Green & yellow zucchini
- Honey glazed carrots

Starch (Included)

(Choose one)

- Roasted new potato
- Roasted garlic mashed
- Basmati rice pilaf

Alberta Prime Rib, Grainy Mustard Crust & Cognac jus—\$41 per person

Walnut Crusted Chicken, Brie & Pear Salsa \$25 per person

Poached Salmon, Dill Cream & Charred Lemon \$30 per person

Layered Pesto Grilled Portobello & Eggplant \$27 per person

Sea Salt & Cracked Pepper Alberta Tenderloin \$36 per person

Roast Pork loin, Chimichurri Glazed Apple \$28 per person

Bison Tenderloin, Citrus Poached Crimini Mushroom—\$44 per person

Alberta New York Steak, Peppercorn & Blackberry Demi \$37 per person

Almond & Grainy Mustard Rack of Lamb, Mint Jelly—\$36 per person

Alberta Striploin Steak (6oz) with Wild Mushroom Sauce—\$40 per person

Cedar Plank Salmon with Lemon Butter \$38 per person

Stuffed Chicken Breast: Cordon Bleu or Kiev \$36 per person

Desserts (Included)

(Choose one)

- Tiramisu with candied almond slivers
- Classic crème caramel with almond tuile
- Mocha white chocolate mousse with chocolate tulip and berries
- New York cheesecake wedge with cumin buttered banana or berry compote
- Roast deep apple cup