



DINNER BUFFETS



1 Entrée \$38 / 2 Entrées \$42 / 3 Entrées \$46

(minimum 30 guests required)

Each buffet comes with your choice of 1, 2 or 3 entrées, 3 salads, 2 starch or vegetable, 1 dessert, fresh assorted cocktail buns, butter, coffee and tea assortment.

Entrée Choices

AAA Canadian roast beef with merlot demi glaze (carved by chef)
Honey Dijon glazed festive ham with pineapple clove sauce (carved by chef)
Misty mountain wild mushroom chicken breast
West coast fresh salmon filet with caper hollandaise sauce
Roasted buttered turkey with apple sage dressing
Broiled chicken parmesan (house creation, black forest ham, Danish Havarti and tomato sauce)

Additional cost items

Roasted Dijon rosemary lamb leg with gorgonzola cheese sauce (market price)

AAA beef tenderloin with fire roasted button mushrooms (market price)

Alaskan king crab with lemon butter (market price)

Slow roasted AAA Canadian prime rib with Yorkshire pudding (market price)

Salads (choose 3)

Organic mixed baby greens with roasted nuts, seeds and house dressing
Pickled beet and sweet onion salad
Greek salad with Kalamata olives and goat feta cheese
Mediterranean pasta salad with fire roasted artichokes and sundried tomato
King Caesar with double smoked bacon, house croutons and topped with asiago parmesan cheese
Quinoa and mixed bean salad with bell peppers and pearl onions

Starches or Vegetables (choose 2)

Roasted garlic, parmesan mashed Yukon gold potato
Three pepper rice pilaf
Misty mountain wild mushroom brown rice
Seasonal vegetable medley
Ratatouille (zucchini, mushroom, peppers and tomato with fresh herbs)
Roasted herbed baby nugget potatoes
Maple brown sugar candied yams

Desserts (choose 1)

Fresh baked seasonal fruit pies with whip cream
Assorted squares and cookies
Chocolate fondue with fresh fruit, marshmallows and berries (add extra charge of \$4.00pp)
Deluxe cheese cake and chocolate tortes (add extra charge of \$3.75pp)