



# Legends

CLASSIC GRILL

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## WEDDING BUFFETS

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**1 Entrée \$43 / 2 Entrées \$47 / 3 Entrées \$51**

Each buffet comes with your choice of 1, 2 or 3 entrées, 3 salads, 2 starch or vegetable, 1 platter, 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)
- Chicken breasts in a misty mountain wild mushroom sauce
- West coast fresh salmon filet with caper hollandaise sauce
- Roasted buttered turkey with apple sage dressing
- Broiled chicken parmesan (house special, 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)
- Chef carved AAA NY striploin with peppercorn demi glaze

### 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

**Applicable Taxes & Gratuity are not included in the above prices and will be added to final total.**



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### Platters (choose 1)

Deluxe fruit platter (watermelon, Hawaiian pineapple, cantaloupe, honey dew melon, grapes and strawberries)

Crudit  platter (seasonal vegetables with spinach ranch dip) and fresh focaccia bread

Artisan cheese platter with cocktail crackers and fresh herb loaf (extra **\$4.00** pp)

### 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 **\$4.00** pp)

Deluxe cheese cake and chocolate tortes (add extra charge of **\$3.75** pp)

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## 🌿 WEDDING ADD-ON: LATE NIGHT SNACK 🌿

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**1 choice \$8 pp / 2 choices \$11pp**

Import and local artisan cheese platter with cocktail crackers and pickles

Assorted fresh deli meats and smoked sausage platter with assorted dinner buns and condiments

Hot assorted appetizers. Choice of 3 (average 4 bites pp)

(Quiche florentine, lemon pepper chicken wings, bacon wrapped steak bites, spanakopita, sausage rolls, spring rolls, gyoza with hoisin sauce, crunchy pork ribetts)

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