

Dinner Buffet



- Choose from one of our Dinner Buffet Packages or contact us for a custom design menu.
- China and cutlery are available at \$2.75 per person.
- Please note that dinner buffet will require wait staff (approx. 1 server per 25-30 guests) at \$25 per hour.
- 15% Gratuities and 12% HST will be added to the invoice.

Dinner Buffet 1 <i>\$30.95 per person</i>	Dinner Buffet 2 <i>\$38.95 per person</i>	Dinner Buffet 3 <i>\$48.95 per person</i>
An assortment of freshly baked bread with sweet butter		
<p>APPETIZERS</p> <p>Fresh vegetable crudités with house ranch dip</p> <p>REFRESHING GREENS AND SALADS</p> <ul style="list-style-type: none"> • Rustic field greens with creamy and vinaigrette dressings • Roma tomato and bocconcinni salad with basil • Thai noodle salad • Grilled vegetable salad with garlic and herbs <p>CENTER PLATE SPECIALS</p> <ul style="list-style-type: none"> • Marinated roast chicken breast with ginger, yogurt and spices • Fresh BC salmon baked with a trio of pesto and virgin olive oil • Potatoes with garlic and dill • Roasted medley of fresh garden and root vegetables • Steamed Basmati Rice 	<p>APPETIZERS</p> <ul style="list-style-type: none"> • Mediterranean dips: Hummous, Baba Ganoush and Artichoke with home baked pita triangles • Sun dried tomato and Goats cheese log with garlic crostinis • Fresh vegetable crudite with house ranch dip • Domestic and International cheeses with crackers and baguettes <p>REFRESHING GREENS AND SALADS</p> <ul style="list-style-type: none"> • Baby spinach salad with roasted pecans, mandarins and buttermilk dressing • Greek salad with Canadian feta • Grilled vegetable salad with garlic and herbs • Thai noodle salad <p>FROM THE CARVERY</p> <p>Roast Alberta beef with jus, horseradish and mustard</p> <p>CENTER PLATE SPECIALS</p> <ul style="list-style-type: none"> • Fresh BC salmon baked with a trio of pesto and virgin olive oil • Braised chicken with lemon grass, coconut and red curry • Roasted medley of fresh garden and root vegetables • Cilantro garlic whipped potatoes • Steamed Basmati Rice 	<p>HORS D'OEUVRES</p> <p><i>(approx. 3 pieces per person - to be passed around by service staff)</i></p> <ul style="list-style-type: none"> • Smoked Salmon and grainy Dijon mustard cream cheese on herb ficelles (cold) • Goat Cheese truffles with fig and mango tapenade on cucumber (cold) • Mini Chicken kebabs with plum dipping sauce (hot) • Baked Brie cheese in filo pastry with mango chutney (hot) <p>REFRESHING GREENS AND SALADS</p> <ul style="list-style-type: none"> • Baby spinach salad with roasted pecans, mandarins and buttermilk dressing • Greek salad with Canadian feta • Grilled vegetable salad with garlic and herbs • Roma Tomato Bocconcini salad <p>FROM THE CARVERY</p> <p>Roast Prime rib with jus, horseradish and mustard</p> <p>CENTER PLATE SPECIALS</p> <ul style="list-style-type: none"> • Chicken Cacciatore braised with mushrooms, olives, tomatoes and peppers • Cheese Tortellini in roasted butternut squash and pepper sauce • Herb roasted potatoes • Roasted medley of fresh garden and root vegetables
<p>SWEET THINGS</p> <p>Platter of seasonal fresh fruit</p> <p>An assortment of dessert tortes, pies and cheesecake</p>	<p>BEVERAGES</p> <p>Organic free trade certified coffee and premium teas</p>	

Minimum 50 people
 (add \$2.25 per person for groups from 25 to 49 people)

