

CHEF'S PREMIUM DINNER BUFFET

MINIMUM 50 PEOPLE

PREMIUM DINNER BUFFET INCLUDES

Fresh Rolls & Whipped Butter	Thai Noodle Salad	Green Beans Almandine
Creamy Pasta Salad	Original Greek Salad	Honey Glazed Carrots with Dill
Mixed Garden Salad	Assorted Cheese Platter	Wild Rice Pilaf
Classic Caesar Salad	Balsamic Zucchini	Herb Roasted Baby Potatoes

Please see attached page following the Buffet Selections for substitution options and available Buffet Enhancements.

ENTRÉE ITEMS

Chef Carved Alberta Roast Sirloin of Beef

PLUS CHOICE OF ANY ONE (1) ADDITIONAL ENTRÉE:

- Parmesan Crusted Chicken Cordon Bleu** ~ with Roasted Red Pepper Coulis
- Prosciutto Wrapped Pork Tenderloin** ~ with Caramelized Onion, Creamy Dijon Glaze
- Grilled Caribbean Coconut Chicken** ~ with Tropical Fruit & Coconut Chutney
- Stuffed Roasted Porkloin** ~ with Apple Stuffing and natural Jus
- Sesame Crusted Salmon** ~ with Pineapple, Lemon and Ginger Teriyaki Glaze
- Filet of Salmon** ~ Green Tea Poached with Grilled Romaine and Tropical Fruit Chutney
- Chicken Marsala** ~ Chicken Breast with Wild Mushrooms and Marsala Wine Sauce
- Sicilian Chicken** ~ Chicken Breast (skin on), stuffed with Chorizo Sausage, Roasted Pepper & Artichokes
- Bacon Wrapped Chicken** ~ Bacon Wrapped Chicken Thigh with Grilled Onions and Pesto Glaze
- Virginia Baked Ham** ~ Maple Glazed Ham with an Apple Mustard Chutney
- Traditional Cabbage Rolls** ~ Beef & Rice filled Cabbage Rolls

UPGRADE TO

Chef Carved Alberta Prime Rib ~with a rich Madagascar Peppercorn Sauce

CHEF'S SELECTION OF DESSERTS

Includes a rich display of decadent Cake, Cheesecakes, Mini Desserts, Fresh Fruit Display, and assorted Mousse Parfaits, Freshly Brewed Coffee & Assorted Teas.