

CHEF'S EXCLUSIVE DINNER BUFFET

MINIMUM 50 PEOPLE

EXCLUSIVE DINNER BUFFET INCLUDES

Fresh Rolls & Whipped Butter	Tomato Bocconcini Salad	Balsamic Zucchini
Creamy Pasta Salad	Thai Noodle Salad	Green Beans Almandine
Mixed Garden Salad	Original Greek Salad	Honey Glazed Carrots with Dill
Classic Caesar Salad	Assorted Cheese Platter	Wild Rice Pilaf
Strawberry Spinach Salad	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 TWO (2) ADDITIONAL ENTRÉES:

Parmesan Crusted Chicken Cordon Bleu ~ with Roasted Red Pepper Coulis

Grilled Medallions of Pork Loin ~ with Fried Plantain Chips and Mango Papaya Salsa

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

Jamaican Jerk Chicken ~ Seasoned with Jerk Spices, then braised with Lime & Cilantro infused Fruit Salsa

Citrus Chicken ~ Marinated grilled Chicken Breast infused with Orange & Grapefruit, Chili Salsa

Virginia Baked Ham ~ Maple Glazed Ham with an Apple Mustard Chutney

Cabbage Rolls & Perogies ~ Cheddar & Onion Perogies, Beef & Rice filled Cabbage Rolls

UPGRADE TO

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

CHEF'S SELECTION OF DESSERTS

Includes a rich display of decadent Cakes, Tortes, Mini Desserts, and Cheesecake Lollipops.
Freshly Brewed Coffee & Assorted Teas.

Contact us for pricing