

CHEF'S SIGNATURE DINNER BUFFET

MINIMUM 30 PEOPLE

SIGNATURE DINNER BUFFET INCLUDES

Fresh Rolls & Whipped Butter	Thai Noodle Salad
Creamy Pasta Salad	Green Beans Almandine
Mixed Garden Salad	Honey Glazed Carrots with Dill
Classic Caesar Salad	Herb Roasted Baby Potatoes

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

ENTRÉE ITEMS

CHOICE OF TWO (2) OF THE FOLLOWING ENTRÉE ITEMS:

- Chef Carved Roasted Sirloin of Beef** ~ with a rich Madagascar Peppercorn Jus
- 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
- Chef Carved Alberta Prime Rib** ~ with a rich Madagascar Peppercorn Sauce **ADDITIONAL FEE**

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.

Contact us for pricing