

CHEF'S TRADITIONAL DINNER BUFFET

MINIMUM 30 PEOPLE

TRADITIONAL DINNER BUFFET INCLUDES

Fresh Rolls & Whipped Butter	Cakes, Cheesecakes, Mini Desserts
Mixed Garden Salad	Fresh Fruit Display
Classic Caesar Salad	Assorted Mousse Parfait
Garden Vegetable Medley	Freshly Brewed Coffee
Herb Roasted Baby Potatoes	Assorted Teas

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

ENTRÉE ITEMS

CHOICE OF ONE (1) OF THE FOLLOWING ENTRÉE ITEMS

- Chef Carved Roasted Sirloin of Beef** ~ with a rich Madagascar Peppercorn Jus
- Chef Carved Alberta Prime Rib** ~with a rich Madagascar Peppercorn Sauce **ADD \$3 PER PERSON**
- 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

Contact us for pricing