



CREATE YOUR OWN DINNER BUFFET

(Minimum of 20 guests required)

\$41.50 per person

Dinner Buffet Includes:

*Assorted Rolls & Butter
Vegetable Platter with Dips, Chef's Choice of 3 Salads, Mixed Mesculin Greens with Assorted Dressings
Fresh Seasonal Vegetables
Dessert Table, Cheese Board, Fresh Fruit Tray,
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Traditional & Herbal Teas
and*

Choice of one item from each of the following selections:

STARCH

*Rice Pilaf Mashed Potato Garlic Duchess Potato Mandarin Rice,
Herb Roasted New Potatoes Cheesy Baked Stuffed Potato*

PASTA

*Rainbow Fusilli with Basil Cream Sauce Cheese Tortellini with Marinara Sauce
Teriyaki Pepper Linguini with Broccoli Penne with Smoked Ham & Grilled Vegetable Sauce*

MEAT

*Roasted Prime Rib with Demi Glaze
BBQ Ribs with Bourbon BBQ Sauce
Roasted Venison with a Texas Bourbon Demi-Glaze
Braised Pork Loin Stuffed with Sun Dried Tomato and Cherry, Sage, Apples Finished with a Blueberry Port
Reduction
Veal Chops with Morale Sauce
Chicken Neptune (Chicken Breast topped with Crab, Asparagus & Hollandaise)*

SEAFOOD

*Seafood Creole
Mahi Mahi with Pesto
Seafood Tomato Pepper Kabobs, Marinated in Sundried Tomato, Basil & Cilantro
Cedar Plank Salmon with Béarnaise Sauce
Blackened Cat Fish with Garlic Shrimp Sauce
Pan Seared Fresh Atlantic Salmon with a Balsamic Glaze
Lobster and Shrimp Newberg
Nova Scotia Mussels Marinara*

*Please add 15% gratuity and 5% GST to above prices.
Menus and prices subject to change without notice.
Prices and menus will be confirmed at time of booking.*