



Seasons
R E S T A U R A N T

THEMED DINNER BUFFET

(Minimum of 20 guests required)

Themed Dinner Buffets Include:

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Traditional & Herbal Teas

NEW ORLEANS

*Marinated Crab Salad
Deviled Eggs with Remoulade Sauce
Bayou Spinach Salad
Mushroom, Bacon & Watercress Salad
Dirty Rice
Potatoes Masson
Cornbread Muffins
Baked Brussel Sprouts au Gratin
Blackened Cat Fish
Chicken Gumbo
Duck Nouvelle Orleans
Bread Pudding with Whisky Sauce
Pecan Pie
Sliced Fruit*
\$40.50 per person

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**MEXICANA**

*Mole Poblano (Chicken Mole)  
Calabacitas Con Elote (Zucchini with Corn)  
Arroz a La Mexicana (Mexican Rice)  
Lomo de Puerco Al Horno (Baked Pork Loin)  
Ensalad Tropical (Tropical Salad)  
Ensalada Guanajuato (Five Bean Salad)  
Ensalada de Papas Con Camarones (Potato Salad with Shrimp)  
Ensalad Mixta uxmal (Mixed Vegetable Salad)  
Semitas (Whole Wheat Rolls)  
Assorted Nachos & Salsa  
Sliced Fresh Fruit  
Pie de Kahlua (Kahlua Pie)  
Volteado De Pina (Pineapple Upside Down Cake)*  
**\$40.50 per person**

**FROM THE ISLANDS**

*Tahitian Pork Ribs*  
*Polynesian Curry Chicken*  
*Tempura Prawns*  
*Lomi Lomi (Salmon, Tomato Green Onions)*  
*Banana Frittas*  
*Sweet Potato*  
*Rice*  
*Pineapple Coleslaw*  
*Snow Pea & Butter Leaf Salad*  
*Tropical Fruit Mirrors*  
*Banana Cream Pie*  
*Coconut Cream Pie*  
**\$41.50 per person**

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STAMPEDE WESTERN BARBECUE

Tossed Salad (Assorted Dressings)
Bean Salad
Macaroni Salad
Potato Salad
Deviled Eggs
Vegetable Platter
Dinner Rolls & Butter
Baked Potatoes
Corn on the Cob
Chocolate Cake
Fresh Sherry Strawberries with Whip Cream (In Season)

Choice of Two Entrees

Stampede Baby Back Ribs with Jack Daniel's BBQ Sauce
Carved Roast Beef
¼ BBQ Free Range chicken
Cedar Plank Salmon
Beef & Chicken Kabobs with Wild Mushrooms
\$42.50 per person

THAI

Thai Apple Salad
Mango Leaf Salad
Spicy Squid Salad
Pineapple Salad
Chicken Satay
Vegetarian Fried Rice
Thai Beef Curry
Sweet & Sour Shrimp
Thai Spicy Eggplant
Coconut Cream Pie
Tropical Fruit Mirror
Mango Berry Cheesecake

\$40.50 per person

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**ADDITIONAL BUFFET CARVING SELECTIONS**

***Tender Prime Rib of Beef, served with Demi-Glaze & Yorkshire***  
*\$11.50 per person*

***Striploin of Beef with Mushroom Peppercorn Sauce***  
*\$11.50 per person*

***Honey Cup Tenderloin, Basted Beef Tenderloin Dijon, Honey Peppercorns***  
*\$13.50 per person*

*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.*