



GOLD WEDDING RECEPTION MENU

Buffet Dinner Service - Minimum 50 guests

Cocktail Party

Fresh Fruit Platter

Canadian Cheese Board

Raw Vegetables & Cucumber Herb Dip

Choice of ONE cold Hors D'oeuvres

Croustades Stuffed with Spicy Crab

Smoked Salmon Rosettes on Melba Toast

Bruschetta with Grilled Pita Salsa

Shrimp Cocktail

English Cucumber with a Shrimp Peppercorn Pate with Berry Chutney

Lobster Papaya Spring Rolls with Apricot Chili Dip

Buffet Dinner

Assorted Fresh Rolls & Butter

Fresh Market Seasonal Vegetables

Assorted Dessert Table

Decaffeinated & Regular Coffee & Assorted Teas

Your Choice of Three Gourmet Salads

Caesar Salad with house made croutons

Pesto Rottini

Rocky Mountain Resort House Salad & Dressing

Sundried Tomato Coleslaw

Herb Potato Salad

Apple Cider Mushroom Marinade

Fresh Spring Mix Salad with Herb Vinaigrette

Your choice of one Starch

Shrimp Rice Pilaf

Baked Potato

Roasted Garlic Mashed Potatoes

Gruyere Scalloped Potatoes

Cheesy Double Baked Stuffed Potato

Parmesan Roasted New Potatoes with Chili Peppers

Your choice of Two Entrees

Cedar Plank Salmon

(Fresh Atlantic Salmon marinated in Olive Oil, Honey, Lemon & Tarragon, baked on a cedar shake)

Glazed Mango Cornish Game Hen

Supreme Margarita Chicken

(Free Range Supreme Chicken Breast Marinated in Tequila, Cilantro & Pesto with Lime Tequila Cream Sauce)

Carved Roast Strip Loin with a Robert Sauce

Baked Boursin Cod

(Soft Garlic Boursin Cheese and Grape tomatoes, Basil, Peppers & Parmesan Cheese)

Carved Prime Rib with Yorkshire

Roasted Vegetable Wellington

(Fresh Seasonal Vegetables with a Basil Cream Sauce, wrapped in Puff Pastry)

*Stuffed Turkey Breast
with Savory Bread Stuffing*

\$70.50 per person

All Gratuities Included

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