



**Seasons**  
R E S T A U R A N T

## **SILVER WEDDING RECEPTION**

*Buffet Service for Guests.  
Plated Service for Head Table*

*Minimum 50 guests*

### **Buffet Dinner**

*Assorted Rolls & Butter  
Chef's Choice of 3 Salads  
Vegetable Platter with Dips  
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*

**Choice of one item from each of the following selections:**

### **Starch**

*Rice Pilaf  
Garlic Duchess Potato  
Herb Roasted New Potatoes*

### **Pasta**

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

### **Meat**

*Roasted Prime Rib with Demi Glaze  
BBQ Ribs with Bourbon BBQ Sauce  
Braised Beef with Red wine Mushroom Sauce  
Blackened Pork Loin with Force Meat Stuffing & Robert Sauce  
Lamb Djakarta  
(Lamb Leg with Peanut Sauce, Cashews & Honey Ginger Lime Glaze)  
Chicken Coq au vin  
(Traditional French Dish with Brandy Smoked Bacon Rich Cream Demi-Glaze)*

***Seafood***

*Seafood Creole*

*Mahi Mahi with Pesto*

*Cedar Plank Salmon with Bearnaise Sauce*

*Salmon Wellington with a Prot Cream Sauce*

*Fillet of Atlantic Sole stuffed with Salmon Mousse*

*Poached in a Court Bouillon & Glazed with Hollandaise*

*Seafood Tomato Pepper Kabobs, Marinated in Sundried Tomato, Basil & Cilantro*

***\$47.50 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*

HO /Sales/Banquet /BRMR/ 2012 Silver Wedd  
January 23, 2012