

WE'RE ALL HERE BUFFET DINNERS

ALL TOGETHER

(minimum of 50 people)

artisan breads with butter

fresh market vegetables with cucumber dip

organic greens with dried cherries, candied walnuts, balsamic vinaigrette

leafy romaine, shaved parmesan, garlic crouton, drizzled with our own caesar dressing

yukon and sweet potato, truffle vinaigrette

orzo pasta, green peas, roasted red peppers, and goat cheese vinaigrette

deli meats with mayonnaise, dijon and grainy mustards
domestic cheese platters with grapes and gourmet crackers

pan seared chicken breast with chef's blend of west coast mushrooms, red wine demi glaze

grilled salmon, roasted caper berries, lemon sauce

four cheese tortellini, spinach and tomato rose sauce

chef's choice of potato, vegetable rice pilaf, seasonal vegetables

white chocolate bavaroise

mini mousse parfait, assorted tarts, assorted cakes and flans
croissant pudding with sauce anglaise

freshly brewed coffee, decaffeinated coffee, assorted teas



CARVE IT UP

(minimum of 50 people)

artisan breads with butter

fresh market vegetables with cucumber dip

organic greens with dried cherries, candied walnuts, balsamic vinaigrette

leafy romaine, shaved parmesan, garlic crouton, drizzled with our own caesar dressing

local vine ripened tomato and mozzarella, organic greens, tuscan olive oil and aged balsamic

white wine marinated mushroom salad

fingerling potato, red peppers, red onions, green peas, italian vinaigrette

italian deli meats with horseradish, dijon and grainy mustards
seafood platter of smoked fish

chilled poached shrimp, horseradish spiked cocktail sauce

wild smoked salmon, capers, cream cheese, red onion

rocky mountain gourmet cheeses garnished with grapes, nuts, fruit paste, gourmet crackers

carved AAA roast striploin, sweet grass au jus

roasted halibut filet, cherry tomatoes, nicoise olives, roasted lemon, tomato basil sauce

pan seared chicken breast, west coast mushrooms, brandy and cracked pepper demi cream

four cheese tortellini, pancetta and onions in a tomato basil sauce

chef's choice of potatoes, vegetable rice pilaf, seasonal vegetables

chocolate fountain - overflowing callebaut chocolate with cubed fruit, bananas, marshmallows, brownies, banana bread, profiteroles, crème caramel, french pastries, assorted cakes and flans, croissant pudding with sauce anglaise

freshly brewed coffee, decaffeinated coffee, assorted teas

To enhance your buffet with additional items

ENHANCERS

carved free range turkey, traditional stuffing, cranberry sauce, pan gravy \$10 per person

carved alberta striploin, red wine demi reduction \$10 per person

carved valabella gammon ham, mustard and maple glaze \$10 per person

SWEET EXTRAS

platter of house-made truffles and gourmet chocolate dipped strawberries \$300 (100 pieces)

*to ensure quality and presentation, buffets will be available for duration of two hours

*action stations are available for one hour of service; extended service is \$42 per hour