

# Distinctive All Inclusive Buffet Menus

## Buffet Menu 1

Grainy Dijon Crusted **AAA Alberta Beef** (8oz)  
*with a savory demi-glaze and horseradish*

Mashed Potato  
*butter and garlic infused*

Honey Glazed Carrots

Whole Green Beans Almandine  
*with toasted almonds*

Tossed Garden Salad  
*dressings on the side*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

35.30 for 50 – 75 guests  
34.00 for 76 – 100 guests  
32.80 for 101 – 150 guests  
31.70 for 151- 175 guests

## Buffet Menu 2

Grainy Dijon Crusted **AAA Alberta Beef** (6oz)  
*with a savory demi-glaze and horseradish*

**Roasted Herbed Chicken**

*garnished with caramelized onions and spinach*

Oven Roasted Seasoned Potatoes

Savoury Carrots

French Style Green Beans

Classic Spinach Salad  
*sliced mushrooms, eggs, bacon and red onions*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

37.10 for 50 – 75 guests  
35.80 for 76 – 100 guests  
34.55 for 101 – 150 guests  
33.45 for 151 – 175 guests

## Buffet Menu 3

Grainy Dijon Crusted **AAA Alberta Beef** (6oz)  
*with a savory demi-glaze and horseradish*

**Grilled Chicken Breast (3oz.)**

*With sautéed leeks and fresh grape tomatoes*

Oven Roasted Seasoned Potatoes

Savoury Carrots

French Style Green Beans

Classic Spinach Salad  
*sliced mushrooms, eggs, bacon and red onions*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

38.20 for 50 – 75 guests  
36.90 for 76 – 100 guests  
35.65 for 101 – 150 guests  
34.55 for 151 – 175 guests

## Buffet Menu 4

Grainy Dijon Crusted **AAA Alberta Beef** (6oz)  
*with a savory demi-glaze and horseradish*

**Salmon Medallion,**

*infused with lemon and thyme (3oz)*

Oven Roasted Seasoned Potatoes

Savoury Carrots

French Style Green Beans

Classic Spinach Salad  
*sliced mushrooms, eggs, bacon and red onions*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

41.95 for 50 – 75 guests  
40.65 for 76 – 100 guests  
39.45 for 101 – 150 guests  
38.35 for 151 – 175 guests



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**256-4380**

'Bringing Passion to Your Palate'  
2018

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## Buffet Menu 5

**Herb Crusted Pork Loin (6oz)**  
*Served with caramelized onions and forest mushrooms*

Oven Roasted Seasoned Potatoes

Vegetable Medley  
*Served with lemon herb butter*

Spinach Mandarin Nut Salad  
*Includes three dressings*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

35.30 for 50 - 75 guests  
34.00 for 76 - 100 guests  
32.75 for 101 - 150 guests  
31.65 for 151 - 175 guests

## Buffet Menu 6

**Slow Roasted Prime Rib (8oz)**  
*served with au jus, yorkshire pudding and horseradish on the side (min 20)*

Roasted Herbed Potato

Honey Glazed Carrots

Whole Green Beans Almandine  
*with toasted almonds*

Tossed Garden Salad  
*dressings on the side*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

44.10 for 50 - 75 guests  
42.80 for 76 - 100 guests  
41.60 for 101 - 150 guests  
40.50 for 151 - 175 guest

## Buffet Menu 7

**Roasted Herbed Chicken Supreme (7oz)**  
*Served with a sauvignon blanc veloute*

Oven Roasted Seasoned Potatoes

Vegetable Medley  
*Served with lemon herb butter*

Spinach Mandarin Nut Salad  
*Includes three dressings*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

39.30 for 50 - 75 guests  
38.00 for 76 - 100 guests  
36.80 for 101 - 150 guests  
35.70 for 151 - 175 guests

## Buffet Menu 8

**Mushroom Tarragon Chicken**  
*served in a rich cream sauce*

Rice Pilaf

Savoury Carrots

Baby Bok Choy

Spinach Mandarin Nut Salad  
*Includes three dressings*

Artisan Dinner Bun  
*butter*

Baked in House Sweets

Coffee and Tea

38.35 for 50 - 75 guests  
37.05 for 76 - 100 guests  
35.85 for 101 - 150 guests  
34.75 for 151 - 175 guest



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# *Distinctive All Inclusive Buffet Menus*

## **AN ALL-INCLUSIVE BUFFET WITH STAFF & DISHES**

This package pricing begins with 50 guests which includes site manager, service staff, dinner plate, knife, fork, dessert plate, dessert fork, teaspoon, coffee cup/mug, water glass, paper napkin, ice water, pitchers, chafing dishes and buffet catering equipment.

For groups less than 50 additional charges apply.

### **Additional Fees**

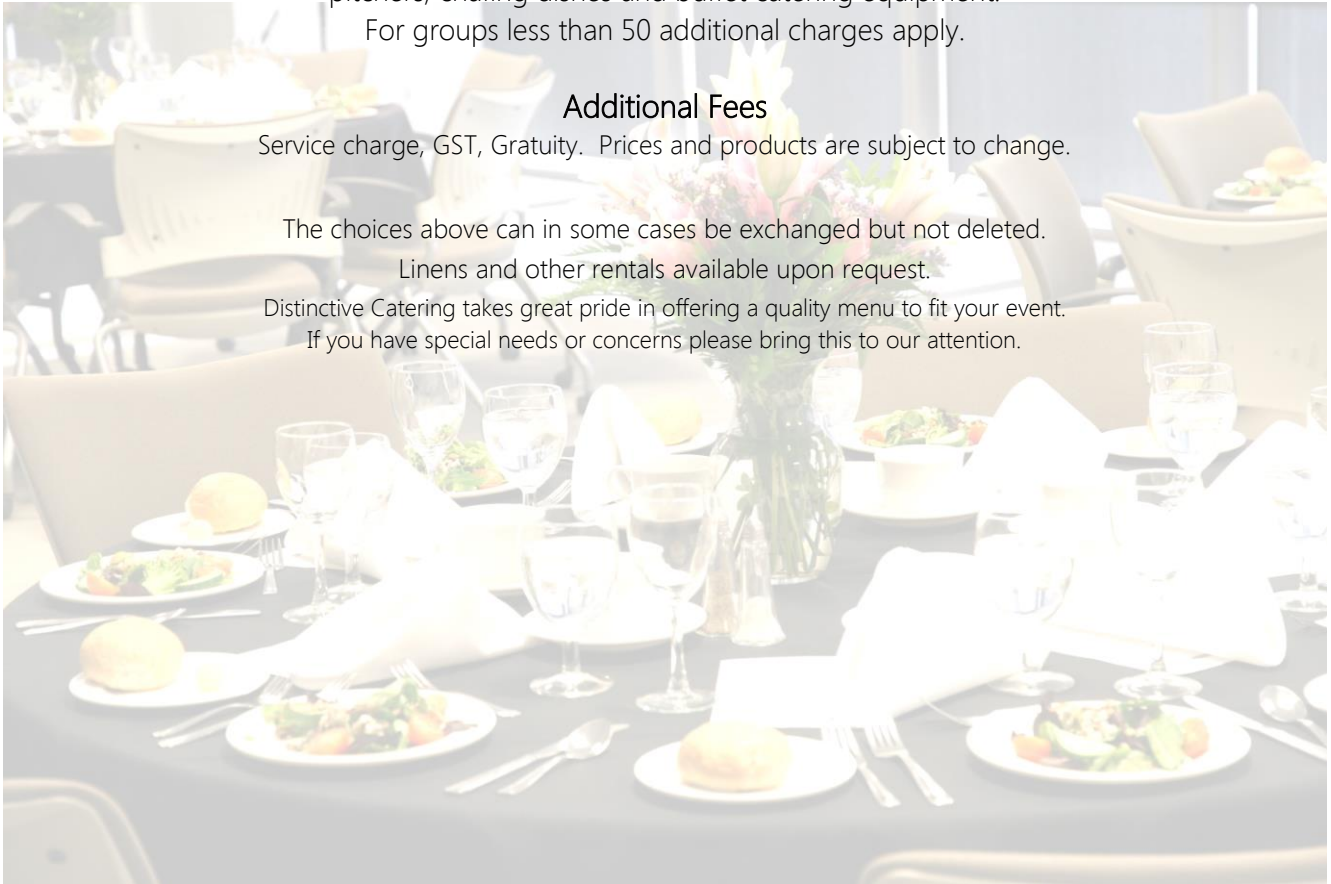
Service charge, GST, Gratuity. Prices and products are subject to change.

The choices above can in some cases be exchanged but not deleted.

Linens and other rentals available upon request.

Distinctive Catering takes great pride in offering a quality menu to fit your event.

If you have special needs or concerns please bring this to our attention.



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