

Distinctive Dinner 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

21.85

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

23.65

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

24.75

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

28.50



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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

21.85

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

Baked in House Sweets

Coffee and Tea

30.65

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

26.29

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

24.90



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For an all-Inclusive buffet with staff & dishes

ADDITIONAL 12.15

Package pricing is based on **75 plus** guests and includes - Site manager, service staff, dinner plate, knife, fork, dessert plate, dessert fork, teaspoon, coffee cup/mug, wine glass, water glass, paper napkin, ice water, pitchers, chafing dishes and buffet catering equipment.

For groups less than 75 then dishes and staff are priced out separately.

Additional Fees

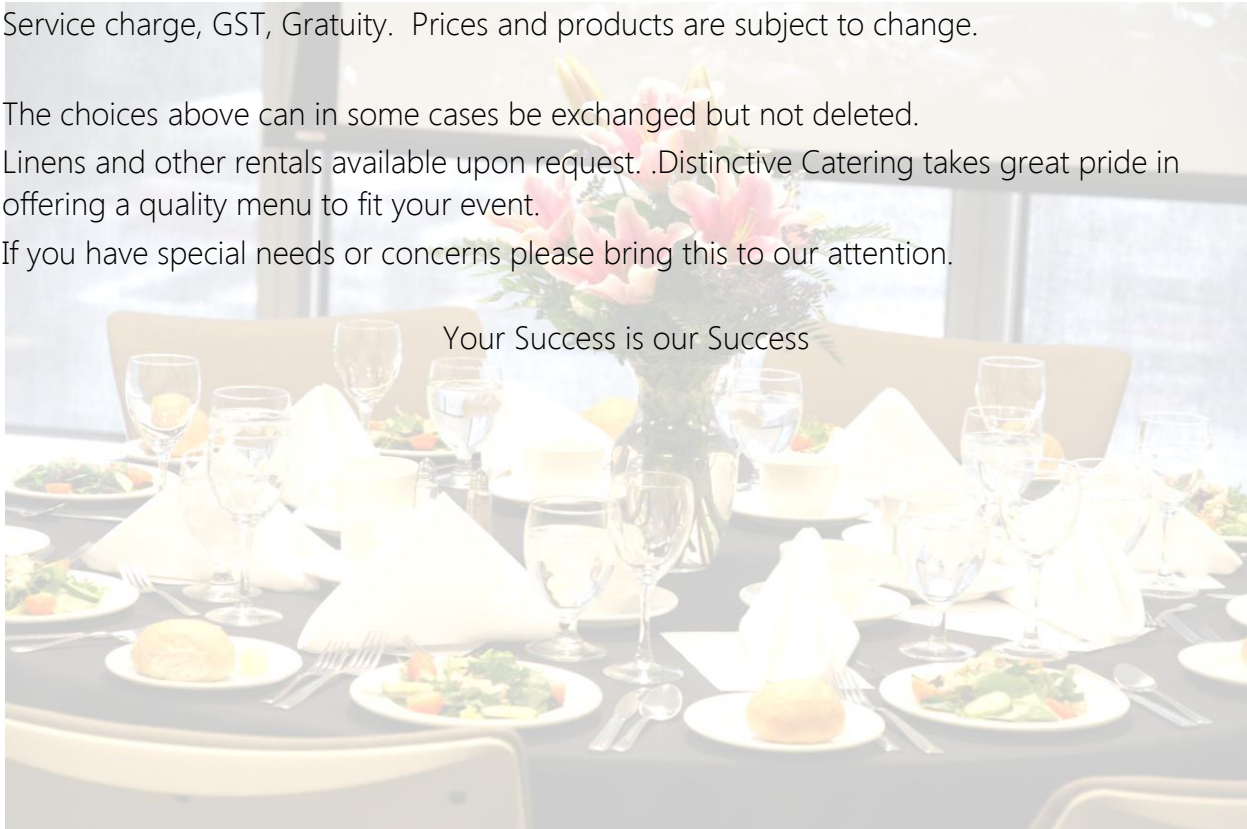
Service charge, GST, Gratuity. Prices and products are subject to change.

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.

Your Success is our Success



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