

# ALL-INCLUSIVE DINNER BUFFET

## MENU #1

GRAINY DIJON-CRUSTED AAA ALBERTA BEEF (8OZ)  
with a savory demi-glace & horseradish

MASHED POTATO  
butter & garlic infused

HONEY GLAZED CARROTS

WHOLE GREEN BEANS ALMONDINE  
with toasted almonds

TOSSED GARDEN SALAD  
with dressings on the side

ARTISAN DINNER BUN  
with butter

BAKED IN-HOUSE SWEETS

COFFEE & TEA

## MENU #2

GRAINY DIJON-CRUSTED AAA ALBERTA BEEF (6OZ)  
with a savory demi-glace & horseradish

ROASTED HERBED CHICKEN  
with caramelized onions & spinach

OVEN-ROASTED SEASONED POTATOES

SAVOURY CARROTS

FRENCH-STYLE GREEN BEANS

CLASSIC SPINACH SALAD  
sliced mushrooms, eggs, bacon & red onions

ARTISAN DINNER BUN  
with butter

BAKED IN-HOUSE SWEETS

COFFEE & TEA

## MENU #3

GRAINY DIJON-CRUSTED AAA ALBERTA BEEF (8OZ)  
with a savory demi-glace & horseradish

GRILLED CHICKEN BREAST (3OZ.)  
with sautéed leeks & fresh grape tomatoes

OVEN-ROASTED SEASONED POTATOES

SAVOURY CARROTS

FRENCH-STYLE GREEN BEANS

CLASSIC SPINACH SALAD  
sliced mushrooms, eggs, bacon & red onions

ARTISAN DINNER BUN  
with butter

BAKED IN-HOUSE SWEETS

COFFEE & TEA

## MENU #4

GRAINY DIJON-CRUSTED AAA ALBERTA BEEF (8OZ)  
with a savory demi-glace & horseradish

SALMON MEDALLION (3OZ)  
infused with lemon & thyme

OVEN-ROASTED SEASONED POTATOES

SAVOURY CARROTS

FRENCH-STYLE GREEN BEANS

CLASSIC SPINACH SALAD  
sliced mushrooms, eggs, bacon & red onions

ARTISAN DINNER BUN  
with butter

BAKED IN-HOUSE SWEETS

COFFEE & TEA



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## MENU #5

HERB-CRUSTED PORK LOIN (6OZ)  
with caramelized onions & forest mushrooms  
OVEN-ROASTED SEASONED POTATOES  
VEGETABLE MEDLEY  
with lemon herb butter  
SPINACH MANDARIN NUT SALAD  
with dressings on the side  
ARTISAN DINNER BUN  
with butter  
BAKED IN-HOUSE SWEETS  
COFFEE & TEA

## MENU #6

SLOW-ROASTED PRIME RIB (8OZ)  
with au jus, yorkshire pudding & horseradish  
ROASTED HERBED POTATOES  
HONEY-GLAZED CARROTS  
WHOLE GREEN BEANS ALMONDINE  
with toasted almonds  
TOSSED GARDEN SALAD  
with dressings on the side  
ARTISAN DINNER BUN  
with butter  
BAKED IN-HOUSE SWEETS  
COFFEE & TEA

## MENU #7

ROASTED HERBED CHICKEN SUPREME (7OZ)  
with a sauvignon blanc velouté sauce  
OVEN-ROASTED SEASONED POTATOES  
VEGETABLE MEDLEY  
with lemon herb butter  
SPINACH MANDARIN NUT SALAD  
with dressings on the side  
ARTISAN DINNER BUN  
with butter  
BAKED IN-HOUSE SWEETS  
COFFEE & TEA

## MENU #8

MUSHROOM TARRAGON CHICKEN (7OZ)  
in a rich cream sauce  
RICE PILAF  
SAVOURY CARROTS  
BABY BOK CHOY  
SPINACH MANDARIN NUT SALAD  
with dressings on the side  
ARTISAN DINNER BUN  
with butter  
BAKED IN-HOUSE SWEETS  
COFFEE & TEA

# ALL-INCLUSIVE DINNER BUFFET

## AN ALL-INCLUSIVE BUFFET WITH STAFF & DISHES

package pricing is based on 50+ guests and includes:

staffing (site manager, servers, and/or bartenders), dishware, silverware, glassware/coffee mugs, paper napkins, ice water & pitchers, and all buffet catering equipment (chafing dishes, serving utensils, etc.).

for groups less than 50, additional charges apply.

linens and other rentals available upon request.

## ADDITIONAL FEES

the above prices do not include additional fees, such as service charge, gst & gratuity.

prices and products are subject to change.

## NOTES

an additional salad of your choice can be added to your menu for \$1.50.

the above choices can be exchanged but not removed.

special requests and dietary restrictions can be accommodated.