

# 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

**22.95**

## 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

**24.85**

## 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

**25.95**

## 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

**29.95**



# DINNER BUFFET

## 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

**22.95**

## 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

**32.20 (MIN. 20)**

## 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

**27.15**

## 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

**26.15**

# DINNER BUFFET

## FOR AN ALL- INCLUSIVE BUFFET WITH STAFF & DISHES, ADD \$12.75

package pricing is based on 75+ 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.).

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

the above choices can be exchanged but not removed.  
special requests and dietary restrictions can be accommodated.