



Dinner Buffet

All buffets come with freshly baked buns, assorted salads, chef's potato & vegetable, pickles & olives, assorted desserts, Columbian coffee, premium teas, juices and fountain drinks
(Minimum 40 Guests)

Entrée Choices

Slow roasted prime rib with yorkshire pudding & pan gravy
Served with Penne Marinara
\$39.95 per person

Roast baron of beef with yorkshire pudding & pan gravy
Served with Penne Marinara
\$31.95 per person

Roast turkey with stuffing & traditional gravy
\$29.95 per person

BBQ French Chop & house baked Beans
\$29.95 per person

Sugar glazed carved ham
Served with Penne Marinara
\$28.95 per person

Additional Entrées

<i>Salmon filet with sundried tomato cream sauce</i>	\$5.00
<i>Baked lasagna</i>	\$4.00
<i>Cabbage rolls & perogies</i>	\$3.50
<i>Herb roasted chicken</i>	\$3.50
<i>BBQ chicken</i>	\$3.50
<i>Domestic cheese platter</i>	\$3.50
<i>Seasonal fresh fruit</i>	\$3.50
<i>Spaghetti Bolognese</i>	\$3.50
<i>Sautéed Jumbo Shrimp</i>	\$7.95

A 17.5% gratuity plus applicable taxes will be added



Plate Service Dinner Menus

All plated dinners come with freshly baked buns,
Columbian coffee & premium teas
& your choice of: one entrée, salad, potato, vegetable & dessert

Entrees

Roast baron of beef with yorkshire
pudding & pan gravy
\$31.95 per person

Prime rib of beef with yorkshire pudding
& pan gravy
\$39.95 per person

Roast turkey with stuffing & traditional
gravy
\$29.95 per person

Steelhead trout with sundried tomato
cream sauce
\$28.95 per person

Mediterranean stuffed chicken with
spinach & feta, finished with a sundried
tomato cream sauce. Served with Chef's
potato and seasonal vegetables
\$28.95 per person

Beef short ribs with a hoisin jus
\$32.95 per person

Steak Options

If you are looking for something unique, choose this menu!
Select your steak & your desired sauce or butter

Steak Choice

6oz filet \$38.95
8oz NY \$36.95
8oz Sirloin \$32.95

Steak Sauces

Cognac wild mushroom sauce
Kentucky bourbon sauce
Red wine demi-glacé
Saskatoon berry porcini demi-glacé

Butters

Maple cambazola
Creole butter



Salad Selection

Spring mixed salad served with raspberry vinaigrette

Spinach salad with roasted almonds, raisins & goat cheese, served with wild berry vinaigrette

Caesar salad with both homemade dressing & croutons

Gorgonzola blue cheese pear salad, candied walnuts, leafy greens, finished with red wine shallot vinaigrette

Mixed greens with mandarins, almonds, red peppers & goat cheese, served with poppy seed vinaigrette

Potato Selection

Smoked gouda mashed potatoes

Roasted red pepper mashed potatoes

Sour cream & chive mashed potatoes

Baked potato

Buttered baby roasted potatoes

Cajun roasted potato wedges

Vegetable Selection

Green beans almandine

Fresh cut vegetable medley

Oven roasted fresh thyme vegetables

Sweet buttered corn

Asparagus (seasonal)

Sugar glazed baby carrots

Dessert Selection

Malibu brownie

Wild berry crisp with vanilla ice cream

Pana Cotta with berry compote and almonds

Ice cream crêpe with chocolate sauce & whipped cream

Chocolate mousse with honey & cinnamon dusted pastry points

Mini Turtle Cheesecake

Chocolate apricot bread pudding



Chef's Selections

For your convenience, our chef has selected four pre-organized plate service menus for you to choose from

Frenched Chop

Salad

Spinach salad with roasted almonds, raisins & goat cheese, served with wild berry vinaigrette

Entrée

Frenched pork loin chop with maple smoked gouda mushroom sauce, served with sour cream & chive mashed potatoes & oven roasted thyme vegetables

Dessert

Ice cream crêpes drizzled with chocolate & caramel sauce
\$27.95 per person

Chicken Royale

Salad

Caesar salad with both homemade dressing & croutons

Entrée

Mediterranean stuffed chicken with spinach & feta, finished with a sundried tomato cream sauce. Served with Chef's potato and seasonal vegetables

Dessert

Royal strawberry shortcake with warm custard & whipped cream
\$29.95 per person

Grilled Canadian Filet

Salad

Mixed greens with mandarins, almonds, red peppers & goat cheese, served with poppy seed vinaigrette

Entrée

6oz. Filet mignon topped with king crab and béarnaise sauce, served with mascarpone roast garlic mashed potatoes & seasonal vegetables

Dessert

Chocolate mousse with honey & cinnamon dusted pastry points
\$49.95 per person

Beef Tenderloin

Salad

Gorgonzola blue cheese pear salad, candied walnuts, leafy greens, finished with red wine shallot vinaigrette

Entree

6oz. beef tenderloin topped with a porcini berry demi-glacé, served with smoked gouda mashed potatoes & seasonal vegetables

Dessert

Mini turtle cheesecakes with Malibu rum caramel sauce
\$39.95 per person