



## Dinner Buffet

### (Minimum 50 Guests)

All buffets come with freshly baked buns, assorted salads, chef's potato & vegetable, pickles & olives, assorted desserts, Columbian coffee & premium teas

\*Any allergies or special requested meals of any kind will have an additional fee of \$2.00 per plate.

## Entrée Choices

Slow Roasted Prime Rib with yorkshire pudding & pan gravy  
Served with Perogies  
**\$44.95** per person

Roast Baron of Beef with yorkshire pudding & pan gravy  
Served with Perogies  
**\$36.95** per person

Roast Turkey with stuffing & traditional gravy  
**\$33.95** per person

BBQ French Chop & house baked Beans  
**\$31.95** per person

Sugar Glazed Carved Ham served with perogies  
**\$30.95** per person

## Additional Entrées

<i>Extra Starch</i>	<i>\$3.00</i>
<i>Domestic cheese platter</i>	<i>\$3.50</i>
<i>Seasonal fresh fruit</i>	<i>\$3.50</i>
<i>Baked lasagna</i>	<i>\$4.00</i>
<i>Spaghetti Bolognese</i>	<i>\$4.00</i>
<i>Cabbage rolls &amp; perogies</i>	<i>\$4.00</i>
<i>Herb roasted chicken</i>	<i>\$5.00</i>
<i>BBQ chicken</i>	<i>\$5.00</i>
<i>Salmon filet with sundried tomato cream sauce</i>	<i>\$7.00</i>
<i>Sautéed Jumbo Shrimp</i>	<i>\$8.00</i>

***An 18% gratuity plus applicable taxes will be added  
All prices are subject to change***



## Plate Service Dinner Menus

All plated dinners come with your choice of:  
soup or salad, entrée, starch, vegetable & dessert.

Served with freshly baked buns, Columbian coffee & premium teas.

\*Any allergies or special requested meals of any kind will have an additional fee of  
**\$2.00** per plate. Plated dinners with more than one required protein will  
have an additional fee of **\$3.50** per plate. Children plates are not included.

### Entrees

**Roast Baron of Beef** with yorkshire  
pudding & pan gravy  
**\$34.95** per person (Minimum 20)

**Prime Rib of Beef** with yorkshire pudding  
& pan gravy  
**\$40.95** per person (Minimum 20)

**Roast Turkey** with stuffing & traditional  
gravy  
**\$32.95** per person

**Salmon Filet** with sundried tomato  
cream sauce  
**\$34.95** per person

**Mediterranean Stuffed Chicken** with  
spinach & feta, finished with a sundried  
tomato cream sauce  
**\$31.95** per person

**Beef Short Ribs** with a hoisin jus  
**\$36.95** per person

**Beef Shoulder Tenders** with a herb de provence jus  
**\$38.95** 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 \$41.95  
8oz NY \$36.95  
8oz Sirloin \$34.95

#### Steak Sauces

Red wine demi-glacé  
Cognac wild mushroom sauce  
Madagascar peppercorn sauce  
Saskatoon berry porcini demi-glacé

#### Butters

Maple gorgonzola  
Creole Butter

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## Soup Selection

*Cauliflower bisque with bacon & brown butter*

*Butternut squash bisque with pumpkin seeds, & cumin crème fraiche*

*Leek & potato with chive creme fraiche*

*Cream of tomato basil with grilled cheese croutons*

## Salad Selection

*Local greens with grape tomato, cucumber, shredded carrot, radish & an apricot cumin 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*

*Roasted beet carpaccio with arugula, goat cheese, pumpkin seeds & a saskatoon berry vinaigrette*

## Starch 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*

*Wild Rice pilaf*

## Vegetable Selection

*Green beans almandine*

*Fresh cut vegetable medley*

*Oven roasted fresh thyme vegetables*

*Sweet buttered corn*

*Green bean, orange & yellow carrot vegetable medley*

*Roasted garlic & parmesan brussel sprouts*

## 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*

*Lime crème brulee with cranberry almond biscotti*

*Mini cheesecake with salted caramel & cashews*

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## Chef's Selections

*For your convenience, our chef has selected four pre-organized plate service menus for you to choose from with no substitutions*

### 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*  
**\$33.95 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

*Pana cotta with a berry compote and almonds*  
**\$31.95 per person**

### Surf & Turf Filet

#### Salad

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

#### Entrée

*6oz. Filet mignon topped with creole prawns, served with mascarpone roast garlic mashed potatoes & seasonal vegetables*

#### Dessert

*Lime crème brulee with cranberry almond biscotti*  
**\$47.95 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*  
**\$42.95 per person**

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