



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
\$48.95 per person

Roast Baron of Beef with yorkshire pudding & pan gravy
Served with Perogies
\$39.95 per person

Roast Turkey with stuffing & traditional gravy
\$36.95 per person

BBQ French Chop & house baked Beans
\$34.95 per person

Sugar Glazed Carved Ham served with perogies
\$34.95 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 & 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
\$38.95 per person (Minimum 20)

Prime Rib of Beef with yorkshire pudding
& pan gravy
\$44.95 per person (Minimum 20)

Roast Turkey with stuffing & traditional
gravy
\$34.95 per person

Salmon Filet with sundried tomato
cream sauce
\$37.95 per person

Mediterranean Stuffed Chicken with
spinach & feta, finished with a sundried
tomato cream sauce
\$33.95 per person

Beef Short Ribs with a hoisin jus
\$38.95 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 \$42.95
8oz NY \$38.95
8oz Sirloin \$36.95

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
\$34.95 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
\$33.95 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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