

The Traditional Dinner Buffet

Minimum 50 persons required

Assorted Crudities & Dip
Fresh Rolls & Butter

SALADS

(Choose any five salads)

Tossed Mixed Greens with three house dressings
Greek Salad / Spicy Coleslaw / Cucumber Vegetable Salad / Potato Salad
Marinated Vegetable Salad / Sweet & Nutty Broccoli Salad
Tortellini salad with roasted vegetables
Seafood Salad *(add \$1.00 per person)*

ENTRÉE

(Choose any two of the following principle dishes)

Roast Beef with gravy / Honey Maple Glazed Ham / Supreme of chicken with leek wine sauce/
Honey Lemon Chicken / Grilled Halibut with Lemon Butter Glaze /
Broiled Chicken with sesame ginger glaze/ Beef Stroganoff / Broiled Salmon Steaks /
Roast Pork with stuffing / Veal topped with New Orleans Hollandaise Sauce

CARVING STATION (\$2.00 extra per person)

Roasted Inside Rounds of Beef / Ponderosa Hip of Beef (over 140 people) / 100% Certified Angus Beef /
Zealand Leg of Lamb / Roasted Boneless Turkey

POTATO

(Choose one)

Parsley Boiled New Potato / Lyonnaise Potato / Parisienne Potato
Oven Roasted Potato / Baked Sweet Potatoes / Seasoned Orzo / Wild Rice

VEGETABLE

(Choose two)

Steamed Cauliflower / Gingered Carrots / Seasoned Yellow and Green Beans
Fresh Broccoli / Steamed Asparagus / Garden Vegetable Stir -Fry (no second choice)

PASTA

(Choose one)

Penne Carbonara / Cheese Manicotti / Lasagna
Tortellini with Roasted Red Pepper Sauce / Fettuccini Alfredo / Penne with Creamy Pesto

DESSERT BUFFET (may vary)

Chocolate Mousse Tart / Strawberry Mousse/ Chocolate Mousse / Boston Cream Pie / Cherry
Cheesecake
Black Forest Cake / Wildberry Torte / Hazelnut Cream Torte
Coffee , Tea or Milk

\$26.50

Enhance your buffet with any of the following additions

Cold Poached Decorated Salmon / Steamed Mussels *(serves approx. 50 people)* – market price
Assorted Cheese Tray *(serves approx. 50 people)* - \$78.00 or Cold Meat Platter *(serves approx. 50 people)* - \$85.00