

HOT AND COLD LUNCH BUFFET

APPETIZER

Chef's creation of four different salads

MAIN COURSE

Choice of

AAA Alberta Beef

slow roasted sirloin served with potatoes fresh vegetables and gravy

Grilled Chicken Breast

Fire grilled and served with potatoes and vegetables

Pork Roast

Prune stuffed and served with binji potatoes and vegetables

Honey Ham

Pineapple glazed and served with mash potatoes and vegetables

An assortment of imported and house selected cheese and fruit platter

Or

Daily selection of fresh vegetables

DESSERT

Left open to have the chef's imagination create the proper dessert for your setting

Assortment of hot baked mini buns and compound butter

Colombian coffee or fine selected tea

\$22.95 + 15% Gratuity + 5% GST
Additional Hot Dish \$5.00 per person

LUNCHEON SUGGESTIONS

CREATE YOUR OWN 3-COURSE MEAL

APPETIZER

CHOICE OF

5 leaf field mix salad

Caesar salad with house style lemon chipotle dressing

Chef's choice for soup of the day

MAIN COURSE

CHOICE OF

Pan seared filet of Atlantic salmon

Pineapple glazed cold smoked honey ham

Chicken cordon blue

AAA Alberta beef slowly roasted to perfection

Fire grilled chicken breast

Stuffed Pork Loin with prunes & fresh apples

Julienne Chicken Loin or beef for a stir-fry experience

All the above served with fresh vegetables of the day, a choice of starch and chef's special accompaniment

DESSERT

CHOICE OF

Carrot Cake

Lemon soufflé

Home made apple strudel or pie

Orange and dark chocolate mousse

Fruit coulis on ice cream

Cheese cake of flavored choice: English cream, raspberry, mango, blueberry, Strawberry, chocolate or any other flavor of choice

Assortment of mini buns and compound butter
Colombian coffee or fine selected tea

\$ 22.95 + 15% gratuity + 5% GST
Additional Hot Dish \$5.00 per person

STARTER CHOICES

Gravlox

cured coho salmon slices served over a handful of selected
Field green, capers and lavender honey mustard sauce
As an additional dish \$6.80 as a substitute \$4.80

Tartletter

served warm, smothered with chicken or shrimp and white
Stock asparagus
As an additional dish \$5.25 As a substitute \$4.25

Finest seafood bouillabaisse

A mixture of ocean medley served over a consume of saffron
And Pernod base
As an additional dish \$ 5.95 as a substitute \$4.95

DCC Consume

Served with meat balls and dumplings
As an additional dish \$ 4.95 as a substitute \$ 3.95

Heirloom tomato

butter leaf tower served over poppy seed and blood orange dressing
As an additional dish \$ 5.25 as a substitute \$ 4.25

Crab Cakes

Dungeness crab meat with fresh herbs and seasoning breaded
And seared to perfection served with tossed salad and Spanish paprika lemon sauce
As an additional dish \$ 5.95 as a substitute \$4.95

Seafood cocktail

Chef's seafood selection served in a martini glass with sea salt
And lemon grass oil
As an additional dish \$ 5.25 as a substitute \$4.25