

# Premier Dinner Buffet

## COLD SELECTIONS

Freshly Baked Rolls with Butter | Artisanal Mixed Greens with Trio of House Dressings | Caesar Salad with Black Pepper Bacon & Sourdough Croutons | Red Jacket Potato Salad with Clipped Scallions | Rotini Pasta Salad w/Sundried Tomatoes | Classic Greek Salad with Kalamata Olives & Feta Cheese | Canadian Cheese and Charcuterie Board | Assorted Pickle Tray | Seasonal Market Crudité with Ranch Dressing



### CHOICE OF ONE VEGETABLE

Medley of Seasonal Vegetables | Chive Olive Oil  
Steamed Broccoli | Aged White Cheddar Sauce  
Roasted Squash & Maple Glazed Carrots



### CHOICE OF ONE ACCOMPANIMENT

Buttermilk Mashed Yukon Gold Potatoes  
Roasted Red Creamer Potatoes  
Aged Cheddar Scalloped Potato Gratin  
Steamed Jasmine Rice



### CHOICE OF ONE CHEF ATTENDED CARVED ITEM

Northern Gold Alberta Baron of Beef | Pan Jus  
Fennel Crusted Pork Loin | Charred Apple Onion Gravy  
Maple Sugar Glazed Gammon Ham | Pineapple Peach Chutney  
Sea Salt Crusted Prime Rib | Yorkshire Pudding (Add \$5 per person)



### CHOICE OF ONE ADDITIONAL ENTREE

Grilled Chicken Breast | Forest Mushroom Sauce  
Village Blacksmith Lager Braised Short Rib  
Roast Morinville Colony Turkey Tom | Sliver Sage Apricot Dressing  
Panko Crusted Haddock Fillets | Citrus Beurre Blanc Sauce  
Portobello Mushroom Ravioli | Smoked Mozzarella Cream Sauce  
Vegetarian Cabbage Rolls | Cheddar Perogies | Black Pepper Bacon  
Pan Seared Atlantic Salmon | Pink Peppercorn Cream (Add \$4 per person)



### DESSERT

Seasonal Fruit & Berry Platter | Warm Banana Bread Pudding | Brandy Caramel Sauce | Selection of Cakes, Tarts & Squares  
Coffee & Tea



**\$38 PER PERSON (TWO ENTREES)**  
**\$41 PER PERSON (THREE ENTREES)**  
**MINIMUM OF 25 PEOPLE**



\$3 per Person Surcharge for Groups under Minimum People  
All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST