

Dinner Buffets

The Royal Buffet

Market greens with an array of dressings, Caesar salad, and four chef's choice deli salads. A vegetable crudité's with our homemade ranch, and a selection of pickles and sliced domestic cheese.

Your choice of the following:

- Carved slow roasted Alberta beef
- Herb and garlic roasted chicken
- Grilled chicken breast with a tomato, roasted corn and avocado salsa
- Cumin rubbed salmon with cilantro butter
- Cheese tortellini with baby tomatoes and spinach tossed with olive oil and garlic
- Grilled vegetable lasagne
- Tandoori chicken
- Sole Roulade with shrimp mousse and lemon caper sauce

*The above items come with Chef's choice of starch and vegetables, baked dinner buns, and all condiments.

As well as a selection of pastries, cakes and pies to satisfy any sweet tooth, plus fresh sliced fruit.

39.50 – for two entrees

44.50 – for three entrees

49.50 – for four entrees

Upgrades

Carved prime rib – **Inquire about pricing**

Chocolate fountain added to desserts - **4.50 per person**

Chef attended crepe station with two different sauces - **5.00 per person**



The King & Queen Buffet**55.00**

All of the following:

- A selection of in house baked fresh dinner buns
- A selection of handpicked greens with a variety of dressings
- Grilled romaine salad with a tomato and mint infusion
- Baby potato salad
- Marinated Greek salad
- Tomato and Bocconcini salad
- Italian pasta salad
- Roasted tomato and garlic bruschetta with toast crisps
- Domestic and imported cheese platter
- Hand selected deli meat
- Smoked salmon platter with red onion and caper
- Crisp vegetable platter with 3 different dips
- Seasonal vegetables
- Scalloped potato or roasted garlic or cheddar mashed potato
- Wild rice pilaff
- Grilled vegetarian lasagne

Your choice of carving:

- Slow roasted Alberta prime rib
- Alberta strip loin with a peppercorn and Dijon crust

Your choice of two of the following:

- Grilled beef tenderloin with a wild mushroom ragout and red wine demi glaze
- Roasted Chicken breast with a cranberry and mango relish
- Grilled chicken breast with fresh basil and a balsamic reduction
- Pan seared medallions of veal with a tomato and lemon salsa
- BBQ salmon with smoked sea salt and crusted in brown sugar
- Slow roasted pork loin with a sun dried cherry and apple butter

Dessert:

- French pastries
- Cakes and pies



The Grand Buffet**65.00**

Roaming hors d'oeuvres (4 pieces per person):

- Shrimp purse
- Asian prawn on spoons
- Chicken cones
- Mini crab cupcakes
- Chipotle and cinnamon beef skewer
- Pork dumplings
- Cocktail samosas
- Spicy Mexican achiote chicken skewers
- Beef sliders
- Habanero and orange glaze bacon wrapped scallops
- Paneer pakora
- Baked potato soup shooters

All of the following:

- A selection of in house baked fresh dinner buns
- A selection of hand picked greens with a variety of dressings
- Grilled romaine salad with a tomato and mint infusion
- Baby potato salad
- Marinated Greek salad
- Tomato and Bocconcini salad
- Italian pasta salad
- Roasted tomato and garlic bruschetta with toast crisps
- Domestic and imported cheese platter
- Hand selected deli meat
- Smoked salmon platter with red onion and caper
- Crisp vegetable platter with 3 different dips
- Seasonal vegetables
- Scalloped potato or roasted garlic or cheddar mashed potato
- Wild rice pilaff
- Grilled vegetarian lasagne

Your choice of carving:

- Slow roasted Alberta prime rib
- Alberta strip loin with a peppercorn and Dijon crust

Your choice of two of the following:

- Grilled beef tenderloin with a wild mushroom ragout and red wine demi glaze
- Roasted Chicken breast with a cranberry and mango relish
- Grilled chicken breast with fresh basil and a balsamic reduction
- Pan seared medallions of veal with a tomato and lemon salsa
- BBQ salmon with smoked sea salt and crusted in brown sugar
- Slow roasted pork loin with a sun dried cherry and apple butter

MENU

Dessert:

- A chocolate fountain with cubed fruits, marshmallows and cake
- French pastries
- Cakes and pies



Plated Dinner

All dinners come with fresh in house baked rolls and butter, Chef's selection of seasonal vegetables, appropriate potato or rice, and your choice of one appetizer and dessert.

Choice of one appetizer:

- Hand picked greens with cucumbers, carrots and tomatoes
- Traditional Caesar salad with roasted garlic croutons and aged parmesan cheese and bacon pieces
- Smoked tomato soup with a brie crouton
- Roasted butternut squash with a cream fresh drizzle
- Sesame chow mien noodle salad with crisp peppers, cucumber and snow peas topped with baby shrimp and our in-house made Asian dressing

Choice of entree:

Prime Rib of Beef: 38.00

Slow roasted Alberta prime rib with Yorkshire pudding and laced with red wine and rosemary jus. Whipped cheese potatoes and vegetable bundle.

Beef Tenderloin: 40.00

6 oz of grilled AAA tenderloin with a wild mushroom relish and port reduction jus roasted fingerling potatoes and poached asparagus.

Grilled Supreme of Chicken: 35.00

Chicken with roasted garlic, thyme and lemon jus. Scallop potatoes and yam wedges and vegetable bundle.

Fresh Salmon: 35.00

A filet of baked salmon served with a caper and lemon butter, herbed cous cous and baby carrots.

Stuffed Chicken: 37.00

Stuffed chicken breast with boursin cheese and air dried ham, served with Dijon mustard and summer blossom honey. Whipped potato and spring vegetables.

Vegetarian: 32.00

An array of vegetables wrapped in a puff pastry and served with a light tomato confit.

OR

Vegetarian Risotto with an array of vegetables.

Choice of one dessert:

- In house made apple strudel with vanilla bean ice cream or warm vanilla sauce
- Cheesecake with berry compote
- Choose at tasting

****Substitute dessert for chocolate fountains around the room for 5.50 per person**

Hors d'oeuvres

Hot Hors d'oeuvres

Your choice of hot hors d'oeuvres (**24.00 per dozen**):

- Shrimp purse
- Asian prawn on spoons
- Chicken cones
- Mini crab cupcakes
- Chipotle and cinnamon beef skewer
- Pork dumplings
- Cocktail samosas
- Spicy Mexican achiote chicken skewers
- Beef sliders
- Habanero and orange glaze bacon wrapped scallops
- Paneer pakora
- Baked potato soup shooters

Cold Hors d'oeuvres

Your choice of cold hors d'oeuvres (**21.00 per dozen**):

- Tomato, Bocconcini, basil skewers
- Smoked salmon on grapefruit
- Gravlax salmon and caper
- Shrimp with cocktail cheese
- Shrimp guacamole in a mini taco
- Mini shrimp cocktail
- Chilled gazpacho
- Bruschetta on crostini
- Beef carpaccio
- Assorted flower devil eggs
- Fresh mozzarella, melon and prosciutto skewers
- Avocado rolls



Beverages

Coffee	50 cups - 72.00
	100 cups - 129.00
Regular and Herbal tea with hot water	50 cups - 74.00
	100 cups - 148.00

Additional Beverages:

Bottled water	2.75
Bottled juices	3.00
Canned pop	2.00
Juice (orange and apple)	60 oz jug - 20.00

From the Bakery

Donuts, muffins and Danish	27.00 per dozen
Fruit breads	27.00 per dozen
Bagels with cream cheese	27.50 per dozen
Granola bars	27.50 per dozen
Assorted squares	30.00 per dozen (36 bite size pieces per dozen)
Assorted Cookies	18.00 per dozen
Whole fruit	19.00 per dozen
Assorted individual yogurts	30.00 per dozen or 3.00 each
Frozen treats	3.50 each

Reception Snacks

Dry party snacks	2.75
Vegetable and dip	3.25
Seasonal fruit platter	4.25
Deli meat platter	4.75
Domestic cheese and cracker tray	4.95
Assorted Sandwiches	4.95