

# *Dinner Menus (Buffets)*

*Add Surcharge of \$3.00 per Person if Less than 50 Persons*

## **Buffet Menu A**

### *Salads:*

Creamy Yukon Gold Potato Salad, Freshly Tossed Garden Salad,  
Tri-Coloured Rotini Pasta Salad Tossed with Balsamic Vinaigrette,  
Home Made Marinated Coleslaw

### *Cold Platters:*

Crispy Fresh Vegetables with Dip

### *Main Entrées:*

Slow Oven Roasted Alberta Top Sirloin of Beef with Cranberry and Red Wine Sauce,  
Oven Baked Breast of Chicken in a Lemon Pepper Au Jus,  
Chef's Vegetarian Pasta Selection

### *Dessert:*

Assorted Squares, Tarts and Sliced Fruits

**Price per Person: \$31.95**

## **Buffet Menu B**

### *Salads:*

Chef's Famous Homemade Hummus with Pita Bread, Lemon and Raisin Couscous  
Salad, Spinach Salad garnished with Strawberries and crumbled Feta Cheese

### *Cold Platters:*

Fresh Mixed Vegetables and Creamy Garlic Dip, European Deli Meat Platter, Pickle and  
Olive Tray

### *Main Entrées:*

Marinated Leg of Lamb accompanied by Roasted Garlic and Rosemary au Jus,  
Mediterranean Style Roast Chicken Pieces,  
Chef's Vegetarian Pasta

### *Dessert:*

Assortment of Squares, Mini Tarts and Cakes

**Price per Person: \$32.95**

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice  
January 2008

## **Buffet Menu C**

### *Salads:*

Grilled Marinated Vegetable Salad, Freshly Steamed Mussel Salad with Chunky Salsa,  
Centurion Salad, Rice Noodles with Mango and Sweet Chili Sauce

***Cold Platters:***

Fresh Mixed Vegetables with Creamy Dip,  
Assorted Domestic and Imported Cheese with Fruit Garnish and Crackers,  
European Deli Meat Platter, Pickle and Olive Tray

***Main Entrées:***

Sliced Angus Top Sirloin of Beef with Herb Au Jus,  
Baked Boneless Breast of Chicken covered with Gatineau Mushroom Marsala Wine  
Sauce,  
Chef's Pasta Selection

***Dessert:***

Assorted Pastries, Cakes, and Sliced Fresh Fruit

**Price per Person: \$35.95**

**Buffet Menu D**

***Salads:***

Traditional Caesar Salad,  
Rosemary Scented Potato Salad in a Honey and Peppercorn glaze,  
Mandarin Spinach Salad garnished with Dried Cranberries and Crumbled Canadian Feta  
Cheese,  
Mediterranean Style Chick Pea and Coriander Salad

***Cold Platters:***

Fresh Mixed Vegetables with Dip, Assorted Domestic and Imported Cheese with  
Fruit Garnish,  
European Deli Meat Platter with Pâtés, Smoked Salmon Platter, Shrimp Pyramid

***Main Entrées:***

Carved Striploin of Beef (*Carver Included*),  
Glazed Quebec Maple Ham,  
Seafood Medley in a Cream Pernod Sauce,  
Chef's Pasta Selection

***Dessert:***

Assorted Pastries, Cakes, Sliced Fresh Fruit, and Chocolate Dipped Strawberries

**Price per Person: \$39.95**

All buffets are served with choice of Potatoes or Rice Pilaf,  
And include Seasonal Vegetables, Rolls and Butter, Coffee and Tea.