

Hot Luncheon Buffet Menus

(minimum 20 persons)

Select Three (3) of the Following:

- Crisp Fresh Vegetables with Creamy Garlic Dip
- Centurion Salad Mixture of Fresh Greens with Tomato and Cucumber
- Marinated Coleslaw in Chef's Special Vinaigrette
- Marinated Corn, Beans & Red Onion Salad with Lemon & Chili Vinaigrette
- Rice & Chicken Salad tossed with Peanut Sauce & Garnished with Toasted Peanuts
- Raisin and Couscous Salad in Lemon and Olive Oil Dressing
- Spinach and Mandarin Salad with Toasted Almonds, Red Onions, and Mushrooms
- Traditional Caesar Salad
- Tri-Colour Fusilli Pasta Salad with Balsamic Vinaigrette
- Chef's Soup Selection

Select One (1) of the Following:

- Baked Boneless Skinless Chicken Napped with a Peach and Juniper Berry Chutney..... \$21 per person
- Roast Chicken pieces in a Maple, B.B.Q sauce..... \$20 per person
- Boneless, Skinless Chicken Breast, Cooked to Perfection, Covered with Roasted Red Pepper & Thyme Madeira Sauce..... \$21 per person
- Medley of Seafood treasures "Newburg Style"..... \$23 per person
- Greek Spiced Oven Baked Breast of Chicken topped with a Dijon Mustard & Basil Red Wine Sauce..... \$21 per person
- Oven Baked Loin of Pork rubbed with Cajun Spice, splashed with Red Wine & Cranberry Sauce Espanol \$20 per person
- Preston Street Spinach & Ricotta Cheese Manicotti, baked in homemade Rose Sauce..... \$20 per person
- Slow Oven Roasted Alberta Top Sirloin of Beef au Jus with a Choice of Peppercorn or Madeira Sauce \$21 per person
- Tender strips of Asian Beef Stir-Fried served with your choice of Basmati Rice or Shanghai Noodles \$21 per person
- Steamed Fresh Fillet of Atlantic Salmon in a Lemon & Ginger White Wine Cream Sauce..... \$23 per person
- Penne Rigata tossed with Sundried Tomato and Porcini Mushrooms in your choice of Alfredo, Tomato or Rose Sauce..... \$20 per person

Select One (1) of the Following:

- Assorted Squares and Mini Tarts / Seasonal Sliced Fresh Fruit / Homemade Cookies
- Chef's Daily Dessert Selection

Also includes: Chef's Selection of One Additional Main Course, Rice Pilaf or Roasted Potatoes, Seasonal Fresh Vegetables, Rolls with Butter, and Coffee and Tea.

Add \$2.50 per person for each additional appetizer, main course or dessert.

A \$3.00 surcharge per person will be applied if less than 20 persons.

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