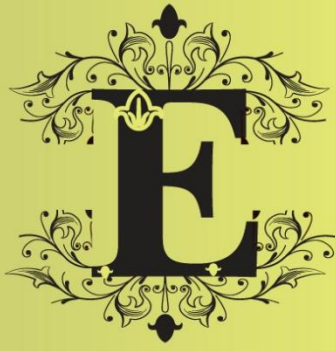




EVENTS AT



 BUFFET SELECTIONS 



EVENTS AT THE DUNES

BUFFET OPTIONS

12 to 50 people

BREAKFAST OPTION

(for the early starters)

\$12.00 BREAKFAST BUFFET

scrambled eggs
bacon & sausage
hashbrowns
toast & preserves
coffee

LUNCH or DINNER OPTIONS

\$11.00 MENU- PASTA BUFFET #1 (12 to 50 people)

Baked lasagna: meat & vegetable
Spaghetti & meatballs
Au gratin pasta
Garlic toast
Caesar salad





LUNCH or DINNER OPTIONS con't...

12 to 50 people

\$14.00 MENU
BURGER BUFFET

Burger patty: beef, chicken or vegetarian
Kaiser buns
All the fixings: lettuce, tomato, pickles, onions, mustard,
mayo, ketchup
full salad bar with mixed greens & 15 different toppings
caesar salad
french fries

\$13.00 MENU
SOUP & SANDWICH BAR

Soup of the day
meat tray: ham, turkey, roastbeef
cheese tray: swiss, cheddar, mozza
lettuce, tomatoes, onions, pickles, mustard, mayonnaise
Fresh sandwich buns

\$15.00 MENU

Roast Chicken dinner
French fries
full salad bar with mixed greens & 15 different toppings
Caesar salad
Potato salad





\$18.00 MENU- PASTA BUFFET #2 (50 or more people)

full salad bar with mixed greens & 15 different toppings
caesar salad, pasta salad, potato salad
three different types of pasta noodles
three different sauces: meat, marinara, alfredo
garlic toast
soup
pizza
meat lasagna & vegetable lasagna
beef tortellini
au gratin macaroni
meatballs
perogies
french fries



BUFFET OPTIONS
50 people or more

Buffet 1 - Premium Buffet \$26.00 (50 guests +)

Choice of 2 salads

One Vegetable

One Hot Entrée

One Carved Selection

One Accompaniment

Buns & Butter

Dessert



Buffet 2 - Panorama Buffet \$30.00 (50 guests +)

Choice of 2 salads

One Vegetable

Two Hot Entrées

One Hot Pasta Entrée

One Carved Selection

One Accompaniment

Buns & Butter

Dessert



Buffet 3 - Above and Beyond Buffet \$35.00 (50 guests +)

Choice of 3 salads

One Vegetable

Two Hot Entrées

One Hot Pasta Entrée

One Carved Selection

Two Accompaniments

Buns & Butter

Dessert





Buffet 4 - The Dunes Buffet \$42.00 (100 guests +)

Choice of 3 salads

One Vegetable

Two Hot Entrées

One Hot Pasta Entrée

Two Carved Selections

Two Accompaniments

Buns & Butter

Dessert



☛ Coffee & Tea included with all buffets

☛ Condiments included where applicable

☛ Prices DO NOT include tax or gratuity

☛ Prices could change in accordance with food suppliers cost



CHOOSE FROM THE FOLLOWING ITEMS TO BUILD YOUR BUFFET SELECTION



Buffet Selections – Salads

- 🌿 Greek salad with cucumber, tomato, bell peppers, red onion and feta cheese.
- 🌿 Thai noodle salad with chow-mein noodles, seasonal vegetables and spicy Thai dressing.
- 🌿 Classic Caesar salad served with romaine lettuce, signature dressing, croutons and parmesan cheese.
- 🌿 Gourmet mixed greens with tomato, carrots and cabbage with assorted dressings.
- 🌿 Red & white nugget potato salad.
- 🌿 Classic spinach salad with egg, bacon and creamy dressing.
- 🌿 Tricolour Rotini pasta salad with grilled vegetables, feta cheese and a vinaigrette dressing.
- 🌿 Roasted vegetable pasta salad.



Accompaniments

- 🌿 Herb roasted new potatoes.
- 🌿 Buttery Mash potato or garlic mashed.
- 🌿 Baked potato with all the toppings.
- 🌿 Croquette potato.
- 🌿 Rice Pilaf.



Buffet Selections - Hot Entrées (Pasta)

- 🌿 Penne pasta primavera with fresh alfredo sauce.
- 🌿 Penne pasta with tomatoes, fresh basil and asiago cheese.
- 🌿 Pasta carbonara with bacon, ham, and parmesan cheese.
- 🌿 Lasagna noodles with layers of rich meat sauce, parmesan cheese and mozzarella cheese
- 🌿 Classic spaghetti and meat balls in a rich tomato sauce.
- 🌿 Baked cork screw shrimp and cheese. (A play on mac'n cheese.)
- 🌿 Baked chicken tetrazzini.



Buffet Selections - Hot Entrées (Poultry)

- 🌿 Chicken breast stuffed with blackforest ham, mozzarella cheese and lightly breaded.
- 🌿 Spicy Chicken jambalaya with chorizo sausage and vegetables.
- 🌿 Oriental chicken stir fry with Chinese style cut vegetables and teriyaki sauce.
- 🌿 Grilled chicken breast in a roasted red pepper sauce.
- 🌿 Sliced turkey on a bed of herb, dried and fresh fruit stuffing and cranberry sauce on the side.



Buffet Selections - Hot Entrées (Fish)

- 🌿 Steamed BC salmon served with béarnaise sauce.
- 🌿 Steamed BC salmon topped with lemon dill butter.
- 🌿 Tilapia shrimp au gratin



Buffet Selections - Hot Entrées (Pork & Lamb)

- 🌿 Sweet and sour pork with pineapple and sesame seeds.
- 🌿 Classic curried lamb with vegetables & potatoes served with naan bread



Buffet Selections - Carved Items

- 🍃Pork loin stuffed with herbs, fresh and dried fruits served with balsamic demi glaze.
- 🍃Carved baron of beef served with fresh gravy.
- 🍃Festive honey and maple glazed ham.
- 🍃Traditional sliced turkey with fruit stuffing accompanied with gravy and cranberry sauce.



Buffet Selections - Enhance your buffet (up charge)

- 🍃Prime rib served with Au jus and horse radish.
- 🍃BBQ pork ribs.
- 🍃Halibut.
- 🍃Snow crab legs.
- 🍃Garlic Prawns on a skewer, 5 prawns per skewer.
- 🍃Beef strip loin with red wine demi glaze.
- 🍃Buffalo Roast (when available)



APPETIZER PLATTERS & SNACKS

Fresh Seasonal Fruit Platter

A Selection Freshly Cut Seasonal Fruits

Serves 10 people \$39.95

Serves 30 people \$109.95

Crudités Platter

Freshly Cut Seasonal Vegetables with Creamy Dill Ranch Dip

Serves 10 people \$39.95

Serves 30 people \$119.95

Pita & Dips Platter

Choose two dips from the following: Hummus, Spinach & artichoke or tzatziki

Served with crostini's

Serves 10 people \$39.95

Serves 30 people \$119.95

Fresh Cold Cut Platter

Turkey, Summer Sausage, Genoa Salami, Honey Ham, Fresh Roast Beef & Pastrami

Served with Crostini & Dijon Mustard

Serves 10 people \$55.00

Serves 30 people \$155.00

Assorted Finger Sandwiches

Quartered Sandwiches on Freshly Baked Multigrain & Marble Rye Breads
Selection will include: Tuna Salad, Egg Salad, Turkey & Swiss, Ham & Cheddar Roast Beef & Dijon, and Fresh Vegetable.

Serves 10 people \$44.95

Serves 30 people \$135.00

Domestic Cheese Platter

A Variety of Cheeses:

Baby Bell, Cheddar, Swiss, Mozzarella

Served with Crackers & Crostini

Serves 10 people \$44.95

Serves 30 people \$135.00

Gala Cheese Platter

A gourmet selection of cheeses including:

Smoked Gouda, Brie, Danish Blue, Baby bell, Gruyere, swiss & aged cheddar

served with Crackers and Crostini

Serves 10 people \$ 62.95

Serves 30 people \$179.95



APPETIZER PLATTERS & SNACKS continued...

Chilled Seafood Platter

A selection of:

Prawns, baby shrimp, candied salmon, baked cold salmon & crab dip.

Enhance your platter with fresh oysters \$95.00 (5dz)

Serves 30 people \$249.95

Late Night Snack

Fresh Baked Buns &

Selection of Sliced Meats, Cheeses, Pickles & Condiments

Per Person \$5.99