Deluxe Buffet

$34.99 per person (*minimum 40 people)*

Salads - *please choose three (3)*
Tossed greens with assorted dressings
Caesar salad with croutons
Greek salad with feta cheese
Country potato salad
Traditional three bean salad
Spinach salad with egg, bacon and creamy dressing

Included on all Deluxe Buffets
Roasted potatoes
Rice Pilaf
Fresh Seasonal Vegetable Medley
Fresh Vegetables and Dip Platter
Relish Tray
Fresh Rolls and Butter

Carving - *please choose one (1)*

Baron of Beef *au jus*
Honey Glazed Ham
Prime Rib (add $4.99 per person)

Entrees - *please choose two (2)*

Chicken Vino Bianco
Chicken marinated in a mixture of herbs and garlic, topped with a light wine cream sauce.
Shepherd's Pie
Baked casserole with beef, mashed potatoes and seasonal vegetables.
Pasta Primavera
Rotini pasta tossed with mixed vegetables in an Italian rose sauce.
Curry Chicken
Tender pieces of chicken breast tossed in a curry cream sauce
Cabbage Rolls
Traditional cabbage rolls baked in tomato sauce.
Meat or Vegetarian Lasagne
Traditional Bolognese sauce or mixed vegetables in a rose sauce, with layers of large lasagna noodles with mozzarella and parmasan cheese.
Lemongrass Salmon
Baked salmon topped with a lemongrass garlic sauce.
Beef Stroganoff
Strips of beef tossed with onion and stroganoff sauce.
Baked Chorizo Pasta
Spiced chorizo sausage and mozzarella cheese spread in an Italian rose sauce with pasta noodles.

Desserts
Assorted bars and squares
Cheesecake

Additional salads	$ 2.99 p.p.
Additional entrees	$ 4.99 p.p
Add European Deli Meat Platter	$ 5.99 p.p.

Coffee and Tea

All prices are subject to gratuity and applicable taxes

Classic Buffet

$38.99 per person (*minimum 50 people)*

Salads - *please choose four (4)*
Tossed greens with assorted dressings
Caesar salad with croutons
Greek salad with feta cheese
Country potato salad
Traditional three bean salad
Spinach salad with egg, bacon and creamy dressing
Tomato Cucumber with red onion

Included on all Classic Buffets
Roasted Potatoes
Rice Pilaf
Fresh Seasonal Vegetable Medley
Fresh Vegetables and Dip Platter
Relish Tray
Fresh Rolls and Butter
Euro Meat Platter **OR** Deluxe Fruit Platter

Carving - *please choose one (1)*

Baron of Beef *au jus*
Honey Glazed Ham
Prime Rib (add $4.99 per person)

Entrees - *please choose two (2)*

Chicken Vino Bianco
Chicken marinated in a mixture of herbs and garlic, topped with a light wine sauce.
Cajun Salmon
Wild Cajun salmon topped with a lemon dill cream sauce
Cheese Ravioli
Three cheese ravioli tossed in a creamy alfredo/tomato sauce.
Cabbage Rolls
Traditional cabbage rolls baked in tomato sauce.
Meat or Vegetarian Lasagne
Traditional Bolognese sauce or mixed vegetables in a rose sauce, with layers of large lasagna noodles with mozzarella and parmasan cheese.
Lemongrass Salmon
Baked salmon topped with a lemongrass garlic sauce.
Dijon and Sweet Basil Chicken
Breasts of chicken roasted in a basil dijon mustard sauce.
Baked Chorizo Pasta
Spiced chorizo sausage and mozzarella cheese spread in an Italian rose sauce with pasta noodles.
Herb Crusted Chicken
Chicken breasts crusted with different herbs and spices. Slow roasted for maximum tenderness.

Desserts
Assorted bars and squares
Cheesecake

Coffee and Tea

Additional salads	$2.99 p.p.
Additional entrees	$4.99 p.p.
Add Deluxe Seafood Mirror	$6.99 p.p.

All prices are subject to gratuity and applicable taxes

Premium Buffet

$41.99 per person (*minimum 70 people)*

Salads - *please choose five (5)*
Tossed greens with assorted dressings
Caesar salad with croutons
Greek salad with feta cheese
Country potato salad
Traditional three bean salad
Spinach salad with egg, bacon and creamy dressing
Tomato Cucumber with red onion

Included on all Premium Buffets
Roasted Potatoes
Rice Pilaf
Fresh Rolls and Butter
Fresh Vegetables and Dip Platter
Relish Tray
Deluxe Fruit and Cheese Platter

Carving - *please choose one (1)*

Baron of Beef *au jus*
Honey Glazed Ham
Prime Rib (add $4.99 per person)

Entrees - *please choose three (3)*

Chicken Vino Bianco
Chicken marinated in a mixture of herbs and garlic, topped with a light wine cream sauce.
Curry Chicken
Tender pieces of chicken breast in a creamy curry sauce
Meat or Vegetarian Lasagne
Traditional Bolognese sauce or mixed vegetables in a rose sauce, with layers of large lasagna noodles with mozzarella and parmasan cheese.
Pineapple Ham
Sliced roasted ham topped with a pineapple glaze and roasted pineapple rings.
Chicken Pepper Nero
Braised chicken with bell pepper in a light peppercorn red wine demi cream sauce.
Prawn Pasta
Prawns and baby shrimp with vegetables tossed in a tomato red wine cream sauce with fettucini noodles.
Assorted Seafood Mix
Assorted seafood tossed in a pesto cream sauce
Cabbage Rolls
Traditional beef cabbage rolls

Desserts
Assorted bars and squares
Assorted Deluxe Desserts and Cheesecake

Coffee and Tea

Additional salads	$2.99 p.p.
Additional entrees	$4.99 p.p.
Add Deluxe Seafood Mirror	$6.99 p.p.

All prices are subject to gratuity and applicable taxes

Liquor (Prices starting from...)

Highballs	$4.75
Premium Highballs Liqueurs	$5.00
Cocktails	$5.25
Premium Liqueurs & Specialty Coffees	$5.25

Beer (Prices starting from…)

Draft Beer	$4.75
Domestic Beer	$4.75
Imported Beer	$5.25
Cider and Coolers	$5.50

House Wine – 7 oz. glass

Sawmill Creek (B.C., Chardonnay or Merlot)	$6.50

Punch

Fruit Punch *(serves 50)*	$70.00
Spirit Punch *(serves 50)*	$120.00

Non-Alcoholic Beverages

Soft Drinks	$2.25
Juices	$2.25
Bottled Water	$2.25

All prices are subject to applicable taxes and gratuity