

Dinner buffets

ALL DINNER BUFFETS INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER
 MINIMUM 10 PEOPLE
 HALAL OPTIONS ARE AVAILABLE AT AN ADDITIONAL PRICE OF \$1.75 PER PERSON
 'NO GLUTEN' AND VEGAN OPTIONS AVAILABLE
 PRICED PER PERSON

PARISIAN BUFFET (VG AVAILABLE)

Brioche buns and butter, fresh greens with assorted dressing, Canadian Bresse chicken breast with white port wine mushroom cream sauce, potato and onion gratin, ratatouille, cheese ravioli with salsa palermitana and French assorted cake bites

\$29.75

ALBERTA WILDROSE BUFFET (LC)

Local rabbit or bison stew with roasted root vegetables

Served with house baked bannock with whipped butter and house made Saskatoon berry jam, market lettuce salad with berry vinaigrette, roasted baby herb potatoes and seasonal berry crumble

\$29.25

SPARTAN BUFFET (VG AVAILABLE)

Sundried tomato and olive chicken breast, vegetable souvlaki, Greek salad, pita bread and house made tzatziki

Served with lemon rice and baklava

\$28.75

THAI THAI BUFFET (VG AVAILABLE)

Red Thai curry chicken, Thai yellow chickpea and vegetable curry, steamed jasmine rice, Thai slaw, baby bok choy with red peppers and mango swirl cheesecake

\$27.50

COCINA MEXICANA (VG AVAILABLE)

Pinto bean ensalada, chicken enchiladas, lasaña vegetarian, coriander and bean rice, charred lemon corn on the cob and house made pina colada and mango verrines

\$28.75

CHEF MOHAN'S SIGNATURE TRADITIONAL MUGHLAI FEAST

*Aloo chana chaat (Chickpea and potato salad) (VG GF NF)
 Boorani raita (Yogurt sauce) (VG GF)*

Choice of:

- Daal aur tamatar ka shorba (Thin lentil and tomato soup) (VE GF NF DF)

Or

- Murg aur dhniye ka shorba (Chicken and coriander broth) (GF NF)

Mughlai shahi chicken (Chicken with creamy cashew and onion gravy) (GF)

Navratan korma (Assorted local vegetables cooked in rich tomato cream jus) (VG LC)

Mughlai pulao (Basmati rice with dried BC fruits) (VG GF LC)

Warm naan bread (VG)

Kesar Rasmalai (Milk dumplings soaked in chilled saffron milk) (VG GF)

\$36.50






Varsity buffet

INCLUDES FAIR TRADE COFFEE, TEGA TEA AND ICE WATER
 MINIMUM 25 PEOPLE
 ADD SECOND ENTRÉE FOR \$8.25 PER PERSON
 \$38.50 | PERSON

Varsity buffet includes bread rolls and butter, market lettuce salad  with assorted dressings and grainy Dijon potato salad  and chef's seasonal vegetables 







ENTREES

SELECT ONE OPTION:

- Alberta AAA Angus steak with Diane sauce 
- Pecan crusted chicken with bourbon cream sauce
- Grilled fillet of Chinook salmon with Normandy sauce 
- Berkshire pork with sauce charcuterie 




HOT SIDES

SELECT TWO OPTIONS:

- Garlic and buttermilk mash potatoes 
- Rosemary and Parmesan roasted baby potatoes 
- Aromatic basmati rice with peas 
- Roasted herb spring greens 
- Bharat spiced carrots and cauliflower 
- Scallion mashed potatoes 

DESSERTS

SELECT ONE OPTION:

- Assorted sweets and squares 
- House made chocolate mousse cups 
- Fresh sliced fruit 



Chancellor buffet

INCLUDES FAIR TRADE COFFEE, TEGA TEA AND ICE WATER

MINIMUM 30 PEOPLE

ADD SECOND ENTRÉE FOR \$8.25 PER PERSON CARVED ENTREES ARE CHEF ATTENDED FOR FOUR HOURS

\$56.25 | PERSON

Served with bread rolls and butter

CARVED ENTREES

SELECT ONE OPTION:

- Herb and garlic crusted slow roasted Alberta bison with sauce madere **GF NF DF HL LC**
- Signature dry crusted Alberta AAA strip loin with sauce lyonnaise **GF NF DF HL LC**

ADDITIONAL ENTREES

SELECT ONE OPTION:

- Hemp seed crusted chicken with mango mused sauce **GF NF**
- Pistachio crusted salmon with tomato tapenade and goji orange sauce **GF DF**
- Sea bass gremolata with Thai curry sauce **GF NF**
- Niman ranch sustainable pork ribs with hoisin black bean house made bbq sauce **GF NF DF**
- Irish lamb stew finished with goat milk feta **GF NF**
- Lebanese roasted vegetable moussaka **VG GF NF**

SALADS

SELECT THREE OPTIONS:

- Kale and romaine Caesar
- Market lettuce salad with assorted dressings **VE GF NF DF**
- Farmer's greens with mandarins, slivered red onion, teardrop tomatoes and goat cheese. Served with house made hazelnut and Dijon vinaigrette **VG GF**
- Jerk sweet potato salad **VE GF NF DF**
- Baby spinach, watermelon and feta salad with house made orange vinaigrette **VE GF NF**
- Signature salad **VG GF NF**

SIDES

SELECT ONE OPTION:

Vegetables:

- Heritage beans, asparagus and spring peas with golden raisins and pine nuts **VE GF DF LC**
- Beluga turmeric lentils with baby kale, garbanzo beans and sautéed leeks **VE GF DF**
- Farmer's beans with green tahini, toasted black sesame seeds, lemon and chervil **VG GF LC**

SIDES CONTINUED

SELECT ONE OPTION:

- Amber roasted zucchini and tomatoes with Bulgarian feta **VG GF NF**
- Roasted cauliflower and broccoli with heirloom citrus, mint and cilantro **VE GF NF DF LC**
- Brussel sprouts with walnuts and blood orange glaze **VE GF DF LC**

SELECT ONE OPTION:

Starches:

- Scallion mashed potato **VG GF NF**
- Maple glazed roasted parsnip puree **VE GF NF DF LC**
- Heirloom citrus and herb butter roasted fingerling potatoes **VE GF NF LC**
- Quinoa pilaf with shitake mushrooms, carrots and peas **VE GF NF DF**
- White bean ragout **VG GF NF**
- Wild mushroom and pine nut brown rice pilaf **VE GF DF**

DESSERTS

SELECT TWO OPTIONS (50% OF EACH):

- House baked vanilla cake topped with strawberry cream **VG**
- Assorted house made lime, pina colada and mango verrines **VG LC**
- Fresh sliced fruit **VE GF NF DF**
- Build your own crepe station with assorted toppings **VG**
- House made signature pistachio mousse with white chocolate gelee **VG GF LC**
- House baked chocolate cake filled with mocha cream **VG**
- Crème Brûlée cheesecake **VG**
- Chocolate tart on coconut macaroon **VG**
- Deep caramel pecan flan **VG**
- Assorted Village individual assorted ice cream **VG GF LC**
- Assorted Ollia macarons **VG GF LC**
- Nourish Bakery chocolate brownies **VE GF DF LC**
- House made raspberry and white chocolate verrines **VG LC**