

Dinner Buffets

All dinner menus are served between 4:00pm - 10:00pm and come with freshly brewed regular and decaffeinated coffee, teas and milk.

Western Dinner Buffet **One Entrée \$59 or Two Entrees \$67**

(50 Persons Minimum)

Fresh raw vegetables with dips
Mixed olives and pickles
Freshly baked corn bread with butter
Seasonal greens with dressings
Country potato salad
Spicy Mexican seven bean salad

Honey mustard coleslaw

Chipotle corn salad with cilantro and bell peppers
Southwestern chicken and bean soup

Hot Entrées - (choice of one or two)

Accompanied by fresh seasonal vegetables

Baked Potatoes with Condiments and Baked Beans

Spicy southwestern chili with cheddar cheese
and tortilla chips

Maple soy cedar plank salmon

Lodge smoked beef BBQ chicken

Grilled bison whiskey sausage

BBQ pork baby back ribs

Herb roast chicken

Spinach & ricotta gnocchi with roasted beets, toasted
pine nuts, Asiago shavings

Carved at the Buffet-(choice of one)

Slow cooked strip loin of Alberta beef

Apricot glazed Gammon ham

Garlic spiked leg of lamb with rosemary jus

Dessert

Chef's choice Plated dessert



Western Buffet Dessert Enhancement **Upgrade your dessert to a buffet \$5 per person**

Includes Chefs' selection of cakes, tarts, mousses, individual desserts, daily warm dessert served with ice cream and fruit salad.



Asian Dinner Buffet

One Entrée \$64 or Two Entrees \$72

(50 Persons Minimum)

Served with assorted pickles and chutneys
Naan bread and crackers

Seasonal salad greens with creamy citrus soy
dressing, toasted sesame vinaigrette, lemon grass
ginger dressing

Broccoli and almond salad,

Korean Bulgogi style beef salad

Asian style marinated mushroom salad

Thai noodle salad with shrimp

Marinated seaweed salad

Onion, tomato and cucumber salad

Hot and sour soup

Hot Entrées - (choice of one or two)

*Accompanied by fresh Stir-fried seasonal
vegetables & Chef choice Rice*

Indonesian chicken satay

Teriyaki braised beef ribs

Saag paneer

Tandoori salmon filet

Butter chicken

Ginger beef

Sweet and sour pork

Chef attended Station-(choice of one)

Mongolian style chicken bao bun w/ hoisin,
green onions, cucumbers

Chinese style BBQ pork belly

Dim sum – assorted condiments

Desserts

Includes Chefs' selection of cakes, tarts, mousses, individual desserts, daily warm dessert served with ice cream and fruit salad.

*Special menus can be designed upon request.

Price is per person subject to 18% gratuity and 5% GST.

Banff Park Lodge Resort Hotel and Conference Centre
222 Lynx Street P.O. Box 2200 Banff, Alberta, Canada T1L 1K5

www.banffparklodge.com

23rd October 2018

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Canadian Dinner Buffet \$73

(50 Persons Minimum)

Chefs daily soup creation

Seasonal greens with assorted dressing

Tomato and red onion with pesto vinaigrette

Manitoba wild rice and cranberry salad

Roast potato salad with bacon, onion, and mustard vinaigrette

British Columbia smoked salmon with condiments

Alberta beef carpaccio with horseradish aioli

British Columbia smoked seafood platter with accompaniments

Locally sourced charcuterie platter

Canadian cheeses served with dried fruits, nuts, and crackers

Freshly baked Artisan dinner rolls with butter

Hot Entrées - (choice of two)

Accompanied by fresh seasonal vegetables and rice pilaf or roast baby Yukon potatoes

Roast Quebec veal shoulder with Merlot jus

Manitoba pan seared pickerel on creamed fennel & leeks

British Columbia salmon with sautéed kale & goats cheese

PEI mussels in a herb tomato broth

Ontario whole roast chicken with maple whiskey glaze

Alberta roast pork with BC wild mushroom ragout

Spinach & ricotta gnocchi with roasted beets, toasted pine nuts, Asiago shavings

Carved at the Buffet - (choice of one)

Served with condiments

Slow roast strip-loin of Alberta beef

Herb roast leg lamb

Desserts

Includes Chefs' selection of cakes, tarts, mousses, individual desserts, daily warm dessert served with ice cream and fruit salad.

Dinner Buffet Enhancements

Alberta bison prime rib - **\$25**
Alberta prime rib of beef - **\$18**

Italian Buffet \$78

(50 Persons Minimum)

Chefs daily soup creation

Fresh baked focaccia and ciabatta, oil and vinegar

Green salad with arugula with assorted dressings

Caprese salad- tomato and Fior di Lattee cheese

Pasta salad

Grilled marinated vegetables

Beef carpaccio with Parmesan, aioli, fresh arugula,

Antipasto

Italian deli meats- prosciutto, Capicola, Genoa salami, prosciutto crudo, Calabrese salami

Imported cheese platter, Gorgonzola, goats cheese, Fontina, Asiago, dried fruits, crackers & bread sticks

Mixed olives'

Hot Entrées - (choice of two)

Accompanied by fresh seasonal vegetables and rice pilaf or roast baby Yukon gold potatoes

Bison lasagna

Chicken cacciatore

Chicken breast stuffed with prosciutto and mozzarella cheese

Roast marinated lamb with spicy tomato olive sauce

Roast pork with caramelized cipollini sauce

Italian sausage and seafood ragout

Baked snapper in puttanesca with Grana Padano

Spinach and ricotta gnocchi with oven dried tomatoes, toasted pine nuts, Asiago shavings

Pork osso bucco gremolata

Roast porchetta, marinated slow cooked pork belly with

Italian herbs spices

Grilled sausage skewer with bell peppers & mushrooms

Chef Attended Pasta station

Lodge made fresh bronze die cut pasta

2 chefs' selections

Served with 3 sauces—marinara, cream sauce, pesto

Shrimp, scallops, mussels, salmon, sausage, chicken, ham, beef meat balls, mushrooms, carrots, peppers, red onion, tomatoes & olives

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