

BUFFET DINNER

Prices range from \$32⁹⁹ - \$44⁹⁹

BUFFET MENU SELECTIONS

CHEF'S TRADITIONAL DINNER BUFFET

Minimum 35 people

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Two Salads
- Select One Starch
- Select One Main Protein Entrée
- Select One Pasta Entree
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

CHEF'S PREMIUM DINNER BUFFET

Minimum 40 people

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Four Salads
- Select One Starch
- Select One Additional Hot Vegetable
- Select Two Main Protein Entrees
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

CHEF'S EXCLUSIVE DINNER BUFFET

Minimum 50 people

- Assorted Rolls & Butter
- Charcuterie Grazing Board
- Chef's Medley of Hot Vegetables
- Fresh Vegetable Crudite & Dip
- Seasonal Fresh Fruit Platter
- Select Five Salads
- Select One Additional Hot Vegetable
- Select Two Starch
- Select Two Main Protein Entrees
- Select One Pasta Entree
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

SALAD SELECTIONS

- Fresh Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Original Greek Salad
- Creamy Pasta Salad
- German Potato Salad
- Traditional Potato Salad
- Thai Noodle Salad
- Roasted Beet Salad
- Tomato Bocconcini Salad
- Watermelon & Cucumber (*seasonal*)
- Waldorf Salad
- Signature Coleslaw Salad

STARCH SELECTIONS

- Herb Roasted Baby Potatoes
- Garlic Mashed Potatoes
- Red Skin Smashed Potatoes
- Scalloped Potatoes
- Roasted Sweet Potatoes
- Rice Pilaf

HOT VEGETABLE SELECTIONS

- Honey Glazed Carrots with Dill
- Broccoli & Cauliflower Mornay
- Green Beans Almandine
- Roasted Butternut Squash
- Italian Roasted Mushrooms & Vegetables
- Zucchini Bruschetta
- Roasted Cauliflower
- Brussel Sprouts with Bacon

PASTA ENTREES

- Butternut Squash Ravioli
- Cheese Tortellini with Rose Sauce
- Chicken Tetrazzini Alfredo
- Rigatoni Bolognese

MAIN PROTEIN ENTREES

CHEF CARVED ROAST SIRLOIN OF BEEF

- with Horseradish and Signature Gravy

BRAISED BEEF MEDALLIONS

- house-made au jus

CHEF CARVED ALBERTA PRIME RIB

- with a rich Signature Gravy
ADD \$7⁰⁰ PER PERSON

PARMESAN CRUSTED CHICKEN CORDON BLEU

- with roasted red pepper sauce

TUSCAN CHICKEN

- Chicken Breast & Thighs in a Parmesan Sun-dried Tomato Cream Sauce

ROAST CHICKEN WITH MUSHROOM TRUFFLE

- Chicken Breast stuffed with Wild Mushrooms and Sauteed Onions, Topped with a Truffle Cream Sauce

CHICKEN FLORENTINE

- stuffed with Wilted Spinach, Mozzarella, Cream Cheese & Roasted Garlic

BRAISED BBQ BACK RIBS

- with Signature BBQ Sauce

VIRGINIA BAKED HAM

- Maple Glazed Ham with a Maple Dijon Glaze

SESAME CRUSTED TERIYAKI SALMON

- with Pineapple, Lemon and Ginger Teriyaki Glaze

BAKED SALMON

- with Lemon Dill Cream Sauce