

Dinner

Dinner Buffets

Hot Buffet Dinner

\$45 pp Two First Course, Two Second Course, Two Sides and Dessert Station

\$55 pp Two First Course, Three Second Course, Two Sides and Dessert Station

(minimum 30 people)

First

Hearts of Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing

Mixed Organic Field Greens, Shaved Carrots with Balsamic Vinaigrette

Arugula, Baby Beets, Goat Cheese, with Walnut Vinaigrette

Seasonal Soup

Second

Herb Roasted Chicken with Red Wine Sauce

Grilled Salmon, Fines Herbes Butter

Roast Tenderloin of Beef with Forest Mushrooms

Pan Roasted Halibut with Carrot Ginger Coulis

Baked Penne Pasta with Roasted Tomato Sauce, Olives, Basil & Parmesan

Add Roast Tenderloin of Beef \$10 pp

Side Dishes

Quinoa Pilaf

Steamed Green Beans

Mixed Seasonal Vegetables

Whipped Yukon Potatoes

Baked Macaroni & Cheese

Dessert Station

Chef Peter's choice of

Crème Brûlée, Bread Pudding, Seasonal Fruit Crumble, Mini Parfaits

Add on Assorted Mini Pastries \$5 pp

Includes Coffee & Tea Station