

DINNER BUFFETS

Our four premade menus are just your opening ideas, but go ahead and have fun! Have a theme in mind or a specific menu you'd like? Let us know and we'll work with you to make your occasion memorable, and exactly what you had envisioned.

Dinner Buffet #1

- **Buns and butter**
- **Choice of two salads:**
 1. Greek salad
 2. Caesar salad
 3. Baby greens salad with choice of 2 dressings
 4. Spinach with mandarin and pecans
 5. Thai Noodle with shrimp
 6. Southwest corn salad
 7. Country tomato with balsamic vinegar
 8. Marinated vegetable salad
- **Choice of:**
 1. Herb garlic roasted potatoes
 2. Garlic mashed potatoes
 3. Rice pilaf
- **Seasonal vegetables**
- **Your choice of one of the following:**
 1. Carved beef au jus
 2. Grilled Salmon with your choice of sauce
 3. [teriyaki, thai, herb and lemon, bbq]
 4. Chicken stuffed with feta, onion, spinach with a cream sauce
 5. Center cut pork loin stuffed with apricot and apple compote
 6. Parmesan chicken with fire-roasted tomato ragout and Swiss cheese
 7. Roasted vegetable lasagna
- **Chef's Sweets table**
 1. Assorted cake squares and fresh sliced fruit

Dinner Buffet #2 (BBQ)

- **Buns and butter**
- **Your choice of three salads:**
 1. Potato salad
 2. Spring greens with 2 dressings
 3. Pasta salad
 4. Marinated vegetable salad
 5. Greek salad
 6. Country tomato and red onion with balsamic dressing
 7. Greek pasta salad
 8. Spinach with blue cheese, candied pecans and mandarins
 9. Thai noodle salad
 10. Caesar salad
 11. Southwestern charred corn salad
- **Corn on the cob OR seasonal vegetables**
- **Choice of:**
 1. Baked potatoes with sour cream, butter and green onions
 2. Herb and garlic roasted potatoes
 3. Rice pilaf
- **Your choice of two of the following:**
 1. Marinated BBQ steak
 2. Grilled Salmon with your choice of sauce (teriyaki, thai, herb and lemon, bbq)
 3. Grilled chicken breast with your choice of sauce [see above]
 4. Beef kabobs
 5. Chicken kabobs
 6. Citrus seafood kabobs (salmon and prawns)
 7. Centre cut pork loin chops with a fruit salsa
- **Chef's Sweets table**
 1. Fresh fruit platter
 2. Orange creamsicle cake
 3. Assorted squares

Dinner Buffet #3

- **Buns and butter**
- **Choice of four salads:**
 1. Greek salad
 2. Caesar salad
 3. Southwest corn salad
 4. Baby green salad
 5. Spinach with crumbled blue cheese, mandarins, candied pecans
 6. Thai noodle tossed with Sui choy, shrimp and crispy wontons
 7. Cucumber, tomato, bell peppers, onions tossed with tri color fusilli topped with feta
 8. Tomato wedges and sweet red onion tossed with fresh herbs in a balsamic dressing
 9. Assorted pickles and beet trays
- **Choice of Two Entrees:**
 1. Carved roast beef with Au jus and horseradish
 2. Grilled Salmon with your choice of sauce
 3. [teriyaki, thai, herb and lemon, bbq]
 4. Portobello and goat cheese stuffed chicken breast w/ a white wine cream
 5. Spinach, onion feta, and garlic stuffed chicken breast w/ a white wine cream sauce
 6. Center cut pork loin with w apricot mango chutney
- **Mediterranean penne pasta with artichokes, sun dried tomato, sautéed peppers and onions with roast garlic topped with crumbled feta in a pesto olive oil sauce**
- **Seasonal vegetables**
- **Choice of :**
 1. Roast potato
 2. Roasted garlic mash potato
 3. Rice pilaf
- **Desserts**
 1. Fresh sliced fruit
 2. Assorted cheese cakes
 3. Silk chocolate cake
 4. Trifle
 5. Orange creamsicle cake
 6. Lemon meringue

Dinner Buffet #4

- **Assorted buns and butter**
- **Choice of four salads**
 1. Greek salad
 2. Caesar salad
 3. Southwest corn salad
 4. Baby green salad
 5. Spinach with crumbled blue cheese, mandarins, candied pecans
 6. Thai noodle tossed with Sui choy, shrimp and crispy wontons
 7. Cucumber, tomato, bell peppers, onions tossed with tri color fusilli topped with feta
 8. Tomato wedges and sweet red onion tossed with fresh herbs in a balsamic dressing
 9. Assorted pickles and beet trays
 10. Veggies and dip
- **Choice of Two Entrees:**
 1. Carved roast beef with Au jus and horseradish
 2. Grilled Salmon with your choice of sauce
 3. [teriyaki, thai, herb and lemon, bbq]
 4. Portobello and goat cheese stuffed chicken breast with a white wine cream
 5. Spinach, onion feta, and garlic stuffed chicken breast w a white wine cream sauce
 6. Center cut pork loin with w apricot mango chutney
 7. Mediterranean penne pasta with artichokes, sun dried tomato, sautéed peppers and onions with roast garlic topped with crumbled feta in a pesto olive oil sauce
- **Seasonal vegetables**
- **Choice of:**
 1. Roast potato
 2. Roasted garlic mash potato
 3. Rice pilaf
- **Desserts**
 1. Fresh sliced fruit
 2. Assorted cheese cakes
 3. Silk chocolate cake
 4. Orange creamsicle cake
 5. Lemon meringue
- **Midnight snack trays**
 1. Veggies and dip
 2. Sliced deli meats and cheese platter
 3. Bowls of chips pretzels and snacks