




# Dinner Buffet & Carving

## Menu Choices

### Salads: (choice of two)

- Crisp green salad:** with candied pecans and apples
- Moroccan rice salad:** with raisins, curry and mango chutney
- Penne salad:** tossed with house-made pesto sauce and fresh vegetables
- Potato salad:** made in-house with hard boiled eggs and fresh chopped scallions
- Caesar Salad:** house-made dressing with parmesan cheese and garlic croutons-

### Hot selections: (choice of one)

- Grilled chicken thighs:** fire grilled and finished with a roasted corn salsa
-  **Baked Ling Cod:** Ling cod finished with a lemon, dill, and caper butter sauce
- Lasagna:** choice of beef or vegetarian layered with ricotta cheese & spinach leaves
- Bison Shepherd's Pie:** traditional Shepherd's pie made with lean organic bison meat
- Butter Chicken:** traditional Indian butter chicken (substitute tofu for a vegetarian option)
- Beef Stroganoff:** premium Albertan beef morsels & mushrooms simmered in a rich beef gravy

Add additional hot selection for \$2 per person

### Chef attended carvings (choice of one)

- Roast beef:** premium Albertan beef crusted with Dijon, garlic and rosemary with au jus
- Roasted Ham:** slow roasted honey ham served with grainy Dijon mustard

### Starch selections: (choice of one)

- Garlic Mashed Potatoes:** roasted garlic infused
- Jasmine Rice:** fragrant and sticky
- Rice Pilaf:** cooked with butter, white wine and fresh vegetables
- Roasted red potatoes:** with rosemary, sea salt and cracked pepper

### Included in Buffet:

- Hot Vegetables:** fresh & seasonal tossed with garlic butter
- Baked Dinner Rolls:** with whipped Butter

### Coffee, Tea & Soda

**\$24 per person + GST & 15% gratuity**

