



## Additional Carving Selections & Dessert

### Premium carving selections

**Bison roast:** lean organic bison slow roasted & served with a fig balsamic glaze

**Stuffed leg of lamb:** boneless leg of lamb with house-made pesto and pine nuts

**Roasted pork loin:** stuffed with apples and fresh sage & slow roasted

Substitute for Chef attended carving – \$2.50 per person

Or add premium carving – \$4.50 per person

### Executive carving selections


**Prime rib:** premium Albertan prime rib smoked in-house with a Dijon, garlic and rosemary crust

**Roast turkey:** slow roasted with house-made sage stuffing & cranberry sauce

Substitute for Chef attended carving – \$4.00 per person

Or add executive carving – \$6.00 per person

### Additional hot selections

 **Seafood period:** Wild BC Coho salmon, halibut and local clams & mussels in a period & parmesan cheese sauce

**Greek chicken:** stuffed with sundried tomatoes, feta cheese & spinach

 **Baked salmon:** wild B.C. Coho Salmon oven baked with lemon & garlic butter

Substitute for standard hot selection – \$2.50 per person

Or add premium hot selection – \$4.50 per person

### Desserts

**Petit Fours:** Selection of specialty dessert squares – \$3.00 per person

**Dessert Buffet:** Selection of cheesecakes, tortes and petit fours – \$4.00 per person