

THE GRANDE BUFFET

For Groups of 50 People or More

C O L D S E L E C T I O N S

Freshly Baked Dinner Rolls & Butter
Traditional Caesar Salad
Mixed Garden Greens with a Variety of Dressings & Vinaigrette
Vegetable Crudités with Zesty Dip, Olives & Pickles
Six Seasonal Gourmet Salads
Selection of Individual Deli, Seafood and Vegetarian Creations

ADD: California Rolls, Pickled Ginger & Wasabi

H O T C H A F I N G D I S H S E L E C T I O N S

Breast of Chicken Cordon Bleu
Pan Seared Ginger Spiced Salmon, Maple Butter
Traditional Roast Young Turkey, Sage Dressing, Cranberry Sauce
Beef Stroganoff
Juniper Berry Marinated Roast Pork Loin
Herb Roasted Chicken, Pan Gravy
Medallions of Lamb with Sherry Mint Reduction
Homemade Baked Beef Lasagna (*Vegetarian option available*)
 Wild Mushroom Tortellini Primavera
 Mediterranean Style Soy Beans
Breast of Chicken Florentine
Honey Baked Ham with Raisin & Cinnamon Glaze
Roast Baron of Alberta Beef, Pan Gravy

Hot Selections are paired with Chef's Choice of Seasonal Vegetable and two choices of the following: Rice Pilaf, Potato, Pasta and Potato & Cheddar Perogies

C A R V I N G S T A T I O N

Roast Prime Rib of Alberta Triple A Beef, Okanagan Red Wine Jus, Wasabi Horseradish
(*Additional 5.95 per person*)

B U F F E T D E S S E R T T A B L E

Deep Dish Apple Pie, Hazelnut Truffle Torte, European Cheese Cake, Chocolate Brownie, Rice Pudding,
Chocolate Mousse, Deluxe Cheese Board, Sliced Seasonal Fruit
Freshly Brewed Coffee and Specialty Teas

PLATED DINNER SELECTIONS

All dinner entrée pricing is based on a three-course meal which includes Freshly Baked Dinner Rolls, one choice of Soup or Salad, Seasonal Fresh Vegetables & Starch, Dessert and Freshly Brewed Coffee & Specialty Teas.

Upgrade to a 4 course meal for an additional \$4.25 per person by adding either a soup or salad

S O U P S

Hearty Alberta Beef & Prairie Grains

A superb broth from ingredients of the sun-drenched Prairies



Wild Mushroom Bisque

A delightful blend of gourmet mushrooms, herbs and spices, finished with dairy cream



Roasted Butternut Squash & Maple Cream

A spicy purée of roasted vegetables, finished with Canadian maple syrup



Cream of Asparagus and Roasted Tomato

A combination of young asparagus and ripe tomatoes that tastes just right!

S A L A D S

Gathered Garden Greens

Balsamic Vinaigrette

Baby Spinach & Field Mushrooms

Creamy Citrus Dressing

Traditional Caesar Salad

Crisp Romaine with Garlic Croutons & Parmesan

Mimosa Salad

*Boston Lettuce, Mandarin Oranges, Egg, Tomatoes, Red Grapes
Mandarin Orange & Kiwi Dressing*

Italian Salad

*Roma Tomatoes, Cucumbers, Red Onions, Olives
Sun-dried Tomato Pesto Vinaigrette*

Sorbets

The following flavours are available at 1.95 per person

Champagne

Passion Fruit


Lemon

Black Berry

PLATED DINNER SELECTIONS

ENTRÉES

Roasted Breast of Chicken
Wild Mushroom Ragout


 **Roasted Vegetable Phyllo Pouch**
Caramelized Pecans, Red Pepper Coulis

Slow Roasted Baron of Alberta Beef
Mushroom Sauce, Horseradish Cream

Slow Roasted Prime Rib of Alberta Beef
Rosemary Jus, Horseradish Cream

Supreme of Chicken Galliano
*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke,
Roasted Garlic, Feta, Galliano Cream*

Medallions of Pork Tenderloin
Jack Daniels Chipotle jus

 **Baked Vegetarian Lasagna**
*Layers of Roasted Vegetables, Four Cheese and
Spicy Tomato Sauce*

Beef Sirloin Pepper Steak
Four Peppercorn Cream

Ginger Spiced Atlantic Salmon
Maple Butter

Breast of Chicken Cordon Bleu
*Black Forest Ham, Swiss Cheese, Mushroom
Sauce*

Pan-Seared Beef Tenderloin
Four Peppercorn Crust, Okanagan Red Wine Reduction

Duet of Lamb Medallions & Breast of Chicken
*Roasted Boneless Lamb with Minted Demi Glaze and
Boneless Chicken filled with Prosciutto, Provolone & Asparagus, Chantrelle Reduction*

PLATED DINNER SELECTIONS

DESSERTS

Choice of one dessert or two, two to be served alternately

Deep Dish Apple Pie

Sweet Dough Pastry Crust, a layer of Custard, large chunks of Apple, sprinklings of Raisins and Cinnamon topped with a Coconut Streusel & Chantilly Cream

Dulche de leche

This incredible mousse cake starts with a moist chocolate cake layer topped with a rope of Dulce de leche white truffle filling. We then cover it all with a silky chocolate mousse finished with a white chocolate caramel glaze.

Crème Brule Cheesecake

A combination of Cheesecake and Brule on a short bread crust that is truly amazing with a caramelized sugar topping

European Style Cheesecake

*Our Vanilla-enhanced Classic Cheesecake is a wonderful compliment to any meal!
Accompanied with a Berry Compote*

Tiramisu Torte

Espresso drenched Cake Layers enhanced with a mouth watering Mascarpone Cheese Mousse, topped with a dusting of Cocoa Sugar, Strawberry Coulis

Hazelnut Truffle Torte

A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a melted Chocolate Glaze and Sambucca Cream

SIGNATURE DINING

For Groups of 20 to 100

This menu has been created by our award-winning Executive Chef, Joe Kennedy, from his personal favorites.

From personalized menus, provided on each table, guests will select their choice of entrée and dessert.

Roasted Butternut Squash

Maple Cream Drizzle



Gathered Baby Greens

*Roma Tomatoes, Cucumbers, Red Onions, Olives, Artichokes
Sun-dried Tomato Pesto Vinaigrette*



Blackberry Sorbet

Fresh Mint Garnish



Medallions of Beef Tenderloin, Four Peppercorn Crust

Okanagan Red Wine Reduction, Chateau Potatoes

Or

Supreme of Chicken Galliano

*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke, Roasted Garlic,
Feta Galliano Cream, Whipped Buttermilk Potato*

Or

Pan Seared Ginger Spiced Wild Sockeye Salmon

Maple Butter, Mushroom Risotto



Hazelnut Truffle Torte

*A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a
melted Chocolate Glaze and Sambucca Cream*

Or

Grand Marnier Crème Brûlée

*Delicate egg custard enriched with crème & flavored with Grand Marnier.
Topped with caramelized sugar.*

Dinner is accompanied by Freshly Baked Rolls.



Freshly Brewed Coffee and Specialty Teas are served with your Dessert.




A Vegetarian option may be substituted for one of the above entrée selections

COCKTAIL RECEPTIONS

H O T H O R S D ' O E U V R E S

Sautéed Sea Scallops in Cajun Butter
Malaysian Style Chicken Skewers
Baked Kiwi Mussels in Spicy Garlic Herb Butter
Golden Fried Jumbo Shrimp with Piquante Sauce
Seafood Phyllo Pouch


 Crab Cakes with Spicy Habenero Cheese Dip
 Vegetarian Samosa with Mint Chutney
Dry Garlic Pork Ribs, Plum Dipping Sauce
Baked Mushrooms with Spinach & Feta


 Bullseye Barbecue Meat Balls
 Spanakopita, Tzatziki Dip
Hot & Spicy Buffalo Chicken Wings
 Vegetarian Spring Rolls with Soy Ginger Sauce

COCKTAIL RECEPTIONS

C O L D H O R S D ' O E U V R E S

Smoked Salmon, Goat Cheese on Rye Croutons
Fumé Poached Jumbo Shrimp, Piquant Sauce

Mussels on Half Shell, Balsamic Vinaigrette
Lobster & Shrimp Canapé
 Camembert Wedge on Honey Baked Croutons

Prosciutto & Melon
Devilled Eggs
 Tomato & Black Olive Bruschetta

S U S H I B A R

Maki – Traditional Spicy Salmon
Maki – Traditional Crab
Maki – Californian Avocado, Crab & Cucumber
Sushi – Shiitake & Shrimp

COCKTAIL RECEPTIONS

CHEF'S CARVING STATIONS

Roast Baron of Alberta Beef

*Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream
(30 person minimum)*

Prime Rib of Alberta Beef

*Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream
(30 person minimum)*

Smoked Atlantic Salmon

*Served with Mini Bagels, Rye Bread, Sweet Onion Marmalade,
Cream Cheese, French Capers
(15 person minimum)*

Roast Young Turkey

*Served with Freshly Baked French Baguettes, Chipotle Mayonnaise, Cranberry Orange Relish
(30 person minimum)*

Baked Spiced Old Fashioned Ham

*Served with Ciabatta Buns, Swiss Cheese, Vegetable Spread & Dijon Mustard
(30 person minimum)*

Jumbo Shrimp Sauté Station

*Flamed with Crown Royale and served with Steamed Rice
(10 dozen minimum)*

TO ENHANCE YOUR RECEPTION

Artichoke & Spinach Dip



*Tortilla Chips & Toasted Croutons
(serves 20 persons)*



Hummus Dip

*Toasted Pita Chips & Crackers
(serves 20 persons)*



Baked Brie Wheel

*Sweet Chili & Redcurrant Jelly, Assorted Crackers & Melba Toast
(serves approximately 50 persons)*

Buffet Dessert Table

*Selection of Tortes, Deep Dish Apple Pie, European Cheese Cake, Squares, Rice Pudding,
Chocolate Mousse, Deluxe Cheese Board, Platter of Seasonal Fresh Fruits*

COCKTAIL RECEPTIONS

ASSORTED PLATTERS & SNACKS

The following platters serve 25 people

Deluxe Cheese Board with Crackers & Assorted Breads
Vegetable Crudite with Zesty Dips
Sliced Montreal Deli Meats, Dinner Rolls & Condiments
Assorted English-Style Finger Sandwiches
Sliced Seasonal Fruit

Milk Chocolate Fondue Station with Fresh Fruit (serves 10)
Basket of Tortilla Chips and Salsa, (serves 10)
Bowl of Pretzels, 1kg, (serves 20)
Bowl of Assorted Nuts, 1kg, (serves 20)

LATE NIGHT SNACKS

The following serve 25 people

Assorted English Style Finger Sandwiches

Finger Sandwiches garnished with Fresh Vegetables & Relish Tray (*3 pieces per person*)
Freshly Brewed Coffee and Specialty Teas

Montreal Deli Meat & Cheese Platter

Freshly Baked Rolls, Assorted Condiments
Vegetable Crudite with Zesty Dips, Relish Tray
Freshly Brewed Coffee and Specialty Teas

Platter of Seasonal Fresh Fruit & Cheese

Fruit Yogurt Dip
Deluxe Cracker Assortment
Freshly Brewed Coffee and Specialty Teas

Hot & Spicy Buffalo Chicken Wings

per dozen

Assorted 10" Pizza

Dry Garlic Pork Ribs

Sweet & Sour Sauce
(serves 25)

REFRESHMENT & COFFEE BREAKS

REFRESHMENTS

Freshly Brewed Coffee (approximately 10 cups)
 Freshly Brewed Decaffeinated Coffee (approximately 10 cups)
 Specialty Teas (approximately 10 cups)

Chilled Whole Milk, Skim or Chocolate
 Fruit Juice (Orange, Apple, Grapefruit or Cranberry)

Selection of Bottled Juices and Canadian Mineral Water
 Assorted Soft Drinks

FRESH FROM OUR OVENS

Danish Pastries	per dozen
Croissants	per dozen
Muffins	per dozen
Cinnamon Buns	per dozen
Cinnamon Twists	per dozen
Bagels	per dozen

Banana Loaf	per loaf
Cranberry Orange Loaf	per loaf
Carrot Cinnamon Loaf	per loaf
Lemon Pudding Loaf	per loaf
(approximately 20 slices per loaf)	

Granola Bars	per dozen
Jumbo Cookies	per dozen
Dessert Squares	per dozen
Rice Krispie Squares	per dozen
Assorted Fruit Yogurts (125g)	per cup
Whole Fresh Fruit (Apples, Oranges, Bananas)	per dozen
Sliced Seasonal Fruit (minimum order for 10 people)	per person
Yogurt Parfait	per person