

# Dinner Buffets

## **Roast Beef Dinner**

Assorted Buns & Butter  
Caesar Salad  
Creamy Pasta Salad  
Artisan Green Salad  
Rustic Vegetable Melody  
Creamy Mashed Potato  
Rich Beef Gravy  
Sliced Alberta Beef  
Assorted Condiments  
Black Forest Cake with Whipped Cream  
**\$34 per person**

## **Classic Turkey Dinner**

Assorted Fresh Buns & Butter  
Caesar Salad  
Honey Roasted Vegetables  
Creamy Mashed Potatoes  
Roast Turkey  
Apple Bacon Stuffing  
Turkey Gravy  
Cranberry Sauce  
Pumpkin Pie with Whipped Cream  
**\$29.50 per person**

## **Deluxe Turkey Dinner**

Assorted Fresh Buns & Butter  
Caesar Salad  
Winter Spinach Salad  
Honey Roasted Vegetables  
Buttered Corn and Carrot Medley  
Creamy Mashed Potatoes  
Roast Turkey  
Apple Bacon Stuffing  
Turkey Gravy  
Cranberry Sauce  
Pumpkin Pie with Whipped Cream  
**\$35 per person**

## **Braised Short Rib**

Assorted Buns & Butter  
Braised Alberta Short Rib  
Caesar Salad  
Artisan Green Salad  
Marinated Vegetable Salad  
Creamy Mashed Potato  
Rich Beef Gravy  
Rustic Vegetable Melody  
Assorted Condiments  
Carrot Cake with Cream Cheese Icing  
**\$38 per person**

## **Glazed Honey Ham**

Assorted Buns & Butter  
Glazed Cinnamon Honey Ham  
Caesar Salad  
Broccoli Salad  
Artisan Green Salad  
Scalloped Potatoes  
Rustic Vegetable Melody  
Assorted Condiments  
Carrot Cake with Cream Cheese Icing  
**\$30 per person**

## **Herb Crusted Prime Rib**

Assorted Buns & Butter  
Craved Alberta Prime Rib  
Yorkshire Pudding  
Red Wine Beef Gravy  
Roasted Carrots, Apple, Grape Melody  
Caesar Salad  
Marinated Vegetable Salad  
Rustic Green Bean Salad  
Creamy Mashed Potatoes  
European and Canadian Cheese Selection  
Assorted Condiments  
Black Forest Cake with Whipped Cream  
**\$44 per person**

# Plated Dinners

\*\*\*Custom Plated Meals can be requested\*\*\*

## Three Course

<p><b>Artisan Mixed Green Salad</b> Cherry Tomato, Cucumber, Pickled Red Onion, House Dressing *</p> <p><b>Braised Short Ribs</b> Potato Pave, Honey Glazed Carrots, Green Beans, Red Wine Jus *</p> <p><b>Classic New York Cheese Cake</b> Berry Compote, Chantilly</p>	<p><b>Caprese Salad</b> Tomatoes, Pesto Bocconcini Artisan Greens, Balsamic Glaze, Charred Tomato Vinaigrette *</p> <p><b>Apple Brie Stuffed Chicken</b> Creamy Garlic Mashed Potatoes, Roasted Vegetable Melody White Wine Cream Sauce *</p> <p><b>Deconstructed Lemon Meringue</b> Lemon Cured, Citrus Segments, Meringue, Chantilly, Micros</p>
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## Five Course Dinner

<p><b>Amuse Bouche</b> Smoked Salmon Crostini *</p> <p><b>Roasted Beet Salad</b> Arugula, Citrus Segments, Goat Cheese, Citrus Vinaigrette *</p> <p><b>Roasted Butternut Squash Soup</b> Smoked Paprika Chantilly, Walnuts, Micros *</p> <p><b>8oz Sterling Silver Striploin</b> Roasted Baby Potatoes, Oven Roasted Tomato, Asparagus, Red Wine Jus *</p> <p><b>Vanilla Panna Cotta</b> Berry Compote, Chantilly</p>	<p><b>Amuse Bouche</b> Roasted Beets, Goat Cheese, Citrus Segment, Cucumber Pearl *</p> <p><b>Artisan Green Salad</b> Pickled Vegetables, Cherry Tomatoes, House Dressing *</p> <p><b>Rustic Tomato Soup</b> Basil Chantilly, Micros *</p> <p><b>Sockeye Salmon</b> Saffron Rice, Green Beans, Roasted Red Peppers, Lemon Butter Sauce *</p> <p><b>Chocolate Delight</b> Chocolate Sponge Cake, Chocolate Ganache, Berry Compote, Chantilly</p>
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