



## Buffet - Sample Menu

Here is a sample of one of our dinner buffets

Our chef is happy to create special menus designed to comply with your tastes and budget.

### West coast salad bar

Selection of fresh leaves, cabernet & wild berry emulsion, citrus miso dressing, dried apricots, sundried cranberries, shaved almonds, walnuts, shredded carrots, cherry tomatoes, english cucumber and croutons

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Relish tray - Assortment of pickled vegetables and olives

Farmers field - Fresh vegetables and house dip

Roasted beets with toasted walnuts - Slow roasted local beets topped with oven toasted walnuts

Butter herb roast fingerling potatoes - Roasted baby fingerling potatoes tossed with garlic confit, fresh herbs & butter

Three cheese stuffed ravioli - Baby shrimp, lemon cream sauce

Apple cider glazed chicken - Chicken breast topped with rosemary onion streusel & apple cider glaze

Cracked peppercorn crusted alberta beef roast with a chef attended carvery - Served with spicy mustard, horseradish, rosemary merlot reduction

Yorkshire puddings - Housemade pop overs

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### Dessert

Assorted baby cakes