



## DINNER BUFFET ONE

MINIMUM 15 GUESTS

Chef's Composition of 3 Market Salads

Freshly Baked Scones

### PROTEINS ~ Select One or Two

Spicy Moroccan Chicken / Chickpeas / Tomatoes / Olives / Couscous

Chicken Parmigiana / Marinara / Mozzarella / Provolone / Basil

Spragg's Farms Organic Pork Loin / Apples / Calvados

Bison Meat Loaf / Thyme / Sage / Oven Dried Tomatoes

Alberta Sirloin Roast / Red Wine Jus / Root Vegetables Confit / Parsley Salad

House Made Traditional Lasagna / Meat or Vegetarian / Tomatoes / Basil

Steelhead Trout / Tarragon Beurre Blanc / Capers / Crispy Leeks / Charred Lemon

Beef Brisket Lyonnaise / Caramelized Onions

### ACCOMPANIMENTS ~ Select Two

Green Beans / Bacon Lardons

Grilled Zucchini / Garlic Butter / Lemon Zest

Honey Roasted Carrot Batons

Sautéed Kale / Olive Oil / Garlic

### STARCHES ~ Select Two

Fingerling Potatoes / Butter / Parsley

Sage Gnocchi / Garlic

Steamed Rice

Crushed Organic Potatoes / Olive Oil / Scallions

*An 18% service charge will be applied to your final bill.*

## BUFFET SERVICE – DINNER

ONE PROTEIN 42.00 PER PERSON

TWO PROTEIN 47.00 PER PERSON

### DESSERTS

Assorted Tarts / Dessert Squares / Seasonal Fresh

Fruit / Home Made Salted Caramel Fudge



# MAKE HISTORY



## **BUFFET SERVICE – DINNER**

### **DINNER BUFFET TWO – CHEF’S SIGNATURE MARKET BUFFET**

**56.00 PER PERSON  
MINIMUM 30 GUESTS**

#### **SALADS ~ Select Four**

**Baby Kale Salad** / *Toasted Sunflower Seeds / Cherry Tomatoes / Honey-Lime Vinaigrette*

**Wedge Salad** / *Herbed Blue Cheese Dressing / Egg / Bacon / Cherry Tomatoes*

**Romaine** / *Apple / Currants / Sour Cream & Herb Dressing*

**Soba Noodle Salad** / *Carrots / Shiitake / Sesame Soy Dressing / Enoki*

**Grilled Asparagus** / *Spelt Grains / Oyster Mushrooms / Corn / Cider Vinaigrette*

**Curried Cauliflower** / *Dried Fruits / Cilantro*

**Jerusalem Couscous** / *Feta / Tomatoes / Cucumbers / Olives / Oregano Dressing*

**Baby Potato Salad** / *Leeks / Bacon Lardons / Grainy Dijon Vinaigrette*

**Chickpeas** / *Tomato / Garlic / Mint / Olive Oil / Feta*

#### **VEGETABLES ~ Select Two**

**Green Beans** / *Butter / Thyme*

**Brocollini** / *Garlic / Miso / Chilies*

**Kale** / *Olive Oil / Apple / Bacon Lardons*

**Roasted Carrots** / *Honey / Parsley*

**Baby Bok Choy** / *Hoisin / Garlic*

**Grilled Zucchini** / *Lemon Zest / Asiago*

**Roasted Golden Beets** / *Honey / Tarragon*

#### **PROTEINS ~ Select Two**

**Grilled Alberta Sirloin Steak** / *Roasted Tomatoes / Green Peppercorn Sauce*

**Breast of Chicken** / *Roasted Peppers / Oak Mushrooms / Garlic / Thyme*

**Steelhead Trout** / *Tarragon Beurre Blanc / Capers / Crispy Leeks / Charred Lemon*

**Carved Prime Rib of Beef** / *Morel Mushroom Sauce*

**Chicken Coq Au Vin** / *Red Wine / Cippolini / Button Mushrooms / Bacon Lardons*

**Anise Braised Short Ribs** / *Root Vegetable / Parsley Salad*

**Veal Breast** / *Herbs / Red Wine Demi-Glaze*

**Spragg’s Farms Organic Pork Loin** / *Apples / Calvados*

**Roasted Leg of Lamb** / *Rosemary / Olives / Caramelized Onions*

**Beer Braised Bison Shoulder** / *Caramelized Onions / Oyster Mushrooms*

#### **STARCH ~ Select Two**

**Buttermilk Mashed Potatoes** / *Chives / Garlic*

**Fingerling Potatoes** / *Garlic Butter / Parsley*

**Grilled Polenta** / *Peppers / Olives / Pesto / Smoked Tomato Vinaigrette*

**Steamed Basmati** / *Turmeric / Chives*

**Orecchiette** / *Olive Oil / Garlic / Parsley*

**Crushed Organic Potatoes** / *Olive Oil / Scallions*

#### **DESSERT**

House Made Tarts / Pots De Crème /

Upside Down Peach Cake / Mini

Chocolate Stout Cup Cakes /

Seasonal Fresh Fruit

**Served with freshly  
baked scones**

**MAKE  
HISTORY**

**An 18% service charge will be applied to your final bill.**