

BBQ BUFFET DINNER

\$32 PER PERSON

(1 PROTEIN SELECTION)

\$38

(ALL PROTEIN'S)

(MINIMUM OF 30 PEOPLE)

CHOICE OF 2 SALADS

FRESH GARDEN GREENS,
RED ROMA TOMATOES, CUCUMBER & RED ONION,
SELECTION OF RANCH DRESSING, BALSAMIC & HERB VINAIGRETTE

MARINATED TOMATOES & GRILLED VEGETABLES,
BASIL & GARLIC PESTO, COUNTRY STYLE COLESLAW,

PENNE & CHARRED VEGETABLE SALAD,
TORN BASIL & SHAVED PARMESAN, SUN-DRIED TOMATO VINAIGRETTE

CAESAR SALAD STATION,
HERB CROSTINI, FRESH PARMESAN & TRADITIONAL GARNISHES

CREAMY POTATO SALAD,
CHEDDAR CHEESE, GREEN ONIONS, HONEY HAM

HAND MADE BEEF BURGERS,
TOMATO, LETTUCE, ONION, PICKLES,
CONDIMENTS

GRILLED SAUSAGES,
CONDIMENTS

BBQ CHICKEN

POUTINE STATION,
SQUEEKY CHEESE CURDS, HOUSE MADE GRAVEY,
HOUSE CUT YUKON FRIES

SELECTION OF HOME MADE COOKIES

FRESHLY BREWED COFFEE REGULAR & DECAFFEINATED,
SELECTION OF BLACK & SPECIALTY TEAS

ADD \$100 LABOR CHARGE FOR GRILL ATTENDANT

** VEGETARIAN OPTIONS WILL BE AVAILABLE. 14 DAYS NOTICE WILL BE REQUIRED TO ENSURE PROPER PRODUCT CAN BE ORDERED.

** PLEASE NOTIFY THE HOTEL OF ANY DIETARY RESTRICTIONS/ALLERGIES NO LATER THAN 14 DAYS PRIOR TO THE EVENT TO ENSURE PROPER SUBSTITUTIONS CAN BE MADE.

** IN THE EVENT THAT CERTAIN PRODUCTS ARE NOT AVAILABLE FROM DISTRIBUTORS, THE CHEF WILL MAKE A COMPARABLE SUBSTITUTION.