

BUFFET DINNER

\$43 PER PERSON
(MINIMUM OF 30 PEOPLE)

FRESH FARMHOUSE GREENS,
SLICED CUCUMBERS, OVEN DRIED CROUTONS & VINE-RIPENED TOMATOES,
SELECTION OF DRESSINGS

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

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

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

ASSORTED BREADS & ROLLS, BUTTER, OLIVE OIL

CHEF'S DAILY INSPIRED SOUP

PAN-SEARED ATLANTIC SALMON,
SAUTÉED SPINACH, CHARDONNAY BEURRE BLANC

ROAST ALBERTA BEEF,
ROASTED FOREST MUSHROOMS, CABERNET REDUCTION

SEASONAL VEGETABLES

CRUSHED POTATOES

ASSORTMENT OF OUR PASTRY CHEF'S SPECIALTIES

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.