

**BUFFET DINNER**

\$59 PER PERSON  
(MINIMUM OF 30 PEOPLE)

CLASSIC TOMATO BRUSCHETTA,  
FETA CHEESE, FRESH BASIL

ARUGULA & GRILLED PEAR SALAD,  
TOASTED WALNUTS, ASIAGO CHEESE, MAPLE CIDER VINAIGRETTE

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

INTERNATIONAL & DOMESTIC CHEESE BOARD,  
SEASONAL FRUITS, ASSORTED CRACKERS

GRAPEFRUIT & FENNEL MARINATED SEAFOOD SALAD,  
SHRIMP, SCALLOPS, CALAMARI, MUSSELS

COUNTRY STYLE POTATO SALAD

CHEF'S DAILY INSPIRED SOUP

PEPPER-CRUSTED ALBERTA BEEF,  
ROASTED MUSHROOM, GRAIN MUSTARD JUS

LEMON & THYME-ROASTED CHICKEN,  
OLIVES, TOMATOES, CARAMELIZED ONIONS, NATURAL PAN JUS

BAKED ATLANTIC SALMON,  
BABY SHRIMP, CILANTRO RICE WINE VINAIGRETTE

CORIANDER-SCENTED RICE

SELECTION OF ROASTED VEGETABLES

ROASTED GARLIC & BUTTERMILK MASHED 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.