

BUFFET DINNER MENU

You are invited to select two of the available entrées from the following menus
(price will be based on the highest value choice).

Please advise us of any special dietary requirements at least two weeks prior to your event.

ALL OF OUR BUFFETS INCLUDE THE FOLLOWING:

Chef's Selection of three Salads

Fresh Baked Breads

Seasonal Vegetables

Mashed Potatoes

Hand Crafted Dessert Buffet

Coffee & Tea Service



403.609.6099

www.stewartcreekgolf.com

— \$52.95 MENU —

Pan Seared Chicken
stuffed with herb butter

Carved Baron of Beef
with port wine jus

Seared Atlantic Salmon
with citrus beurre blanc

Spinach & Mushroom Manicotti
in a marinara sauce

— \$59.95 MENU —

Rosemary Garlic Rubbed NY Striploin
with bordelaise sauce

Grilled Halibut
with roasted garlic, grilled tomatoes and capers

Carved Roast Prime Rib
with au jus and mini yorkies

Seared Prawns & Scallops
with garlic butter chardonnay sauce

Stuffed Chicken Breast
stuffed with feta & sundried tomato

— \$65.95 MENU —

Ancho Chili Crusted Rack of Lamb
with fire roasted tomato jam

Roasted Beef Tenderloin
with a merlot reduction

Maple Whiskey Smoked Plank Salmon
served with 5-onion marmalade

