

CORPORATE BUFFET MENU

Our buffet aims to please a wide variety of dietary preferences and offers your guests the freedom to try various dishes the day of your event.

Please advise us of any special dietary requirements at least one month prior to your event. We can accommodate plated vegetarian or vegan entrées for those guests with this dietary preference.

Please note: we are not able to accommodate for dietary concerns that are not communicated to us in advance.

ALL OF OUR BUFFETS INCLUDE THE FOLLOWING:

Selection of Breads & Rolls
with whipped butter

Gf Organic Field Greens

Broxburn farms cherry tomatoes, cucumbers and peppers
berry vinaigrette and house ranch

Gf Roasted Baby Potato Salad

caramelized onion and caraway seed vinaigrette

Italian Rotini Salad

black olives, bocconcini cheese, roasted peppers
balsamic pesto dressing

Gf Seasonal Vegetable Medley

Gf Buttermilk Whipped Potatoes

Assorted Dessert Table

cakes, pies and sweets
whipped sweet cream and berry sauce
+ *Gluten Friendly (modification required)* +

Freshly Brewed Coffee & Tea Station

MAIN COURSE SELECTIONS

\$62.95 per person

Gf Df Carved AAA Alberta Herb Crusted Striploin
bordeliase, horseradish, dijon mustard

Gf Goat Cheese & Sun-dried Tomato Stuffed Chicken Supreme
shallot thyme jus

\$68.95 per person

Gf Df Porcini Rubbed Beef Tenderloin
McMannis demi glaze, horseradish, dijon mustard

Gf Df Hot Smoked Cedar Plank Salmon
five onion marmalade

