
DELUXE 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:

ARTISAN BREAD & CHARCUTERIE TABLE

nuts, dried fruit, mustard, pickles, cured meats, seed crackers, bread and whipped butter

Gluten Friendly (modification required)

CAESAR SALAD

parmesan cheese, focaccia croutons



BABY CUCUMBER & FRESH DILL SALAD

red onion, mustard seeds, white wine vinaigrette

ROTINI PASTA SALAD

fresh tomato, bocconcini, basil, roasted garlic dressing



MARKET VEGETABLE MEDLEY



BUTTERMILK WHIPPED POTATOES

ASSORTED DESSERT TABLE:

Gluten Friendly (modification required)

WARM APPLE PIE WITH WHIPPED SWEET CREAM

MINI CHEESECAKES

MIXED BERRY CRUMBLE SQUARES

FRESHLY BREWED COFFEE & TEA STATION

MAIN COURSE SELECTIONS

\$67.95 per person:

🚫🌾 **CARVED AAA ALBERTA HERB CRUSTED STRIPLOIN**
bordelaise, horseradish, dijon mustard

🚫 **GOAT CHEESE & SUN-DRIED TOMATO CHICKEN SUPREME**
shallot thyme jus

\$76.95 per person:

🚫🌾 **ROASTED AAA ALBERTA BEEF TENDERLOIN**
bordelaise sauce, horseradish, dijon

MAPLE WHISKEY CANDIED SALMON
five onion marmalade



QUESTIONS?

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