

# BUFFET DINNER MENU

Our buffet aims to please a wide variety of dietary preferences and offers your guests the freedom to try various dishes the night of your event. All buffet menus come standard with a wide variety of inclusions and there are two different price points, each offering three main courses for you to enjoy.

Please advise us of any special dietary requirements at least one month prior to your event. Please note: we are not able to accommodate for dietary concerns that are not communicated to us in advance.

Please be advised, with buffet set up, there is minimal room to set up additional decor tables at your wedding. With a buffet set up, only one 3'x3' square table and one 3' round table will be available for additional decor, cake, sign in, gift, etc. tables.



Photo Credit: Nicole Field Photography

## ALL OF OUR BUFFETS INCLUDE THE FOLLOWING:

### Artisan Bread and Cheese Table

nuts, dried fruit, seed crackers and whipped butter

+ *Gluten Friendly (modification required)* +

### **Gf** Organic Field Greens

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

### **Gf Df** Potato and Double Smoked Bacon Salad

grainy mustard vinaigrette and capers

### Italian Rotini Salad

black olives, bocconcini cheese, roasted peppers  
balsamic pesto dressing

### **Gf** Traditional Greek Salad

organic broxburn farm vegetables, kalamata olive and feta  
red wine vinaigrette

+ *Dairy Free (modification required)* +

### **Gf** Seasonal Vegetable Medley

### **Gf** Gratin Dauphinoise 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

### \$68.95 MENU

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

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

**V Gf** Wild Mushroom & Herb Risotto  
sautéed leek and spinach, shaved reggiano

### \$76.95 MENU

**Gf Df** Herb Crusted AAA Alberta Beef Tenderloin  
Cabernet Sauvignon Demi, Horseradish and Dijon

**Gf Df** Hot Smoked Cedar Plank Salmon  
five onion marmalade

**V** Wild Mushroom Wellington  
portabella, oyster and criminis, piquant tomato sauce

Please note: all 3 entrées items will be prepared for your event.  
If you choose to substitute an entrée item, the \$76.95/person fee will apply.

Children under 4-II are ½ price. Children aged 3 and under are free.