

# CHEF'S SIGNATURE DINNER BUFFET \$34<sup>00</sup>

(\$6<sup>00</sup> Additional Protein • \$2<sup>25</sup> Additional Hot Item • Minimum 30 People)

## SIGNATURE DINNER BUFFET INCLUDES

- Dinner Rolls & Butter

### SALADS

- Creamy Pasta
- Fresh Greens
- Classic Caesar

### IN-HOUSE PICKLED VEGETABLES

### STARCH

- Herb Roasted Baby Potatoes

### VEGETABLES

- Honey Glazed Carrots & Dill
- Garden Vegetable Medley

### VEGETARIAN OPTION (Included)

- Butternut Squash Ravioli & Pesto

## ENTRÉE ITEMS

Choice of ONE of the following entrée items:

- CHEF CARVED ROASTED SIRLOIN OF BEEF with a Rich Housemade Gravy
- PARMESAN CRUSTED CHICKEN CORDON BLEU with Roasted Red Pepper Coulis
- GRILLED MEDALLIONS OF PORK LOIN with Fried Plantain Chips & Mango Papaya Salsa
- GRILLED CARIBBEAN COCONUT CHICKEN with Tropical Fruit & Coconut Chutney
- STUFFED ROASTED PORK LOIN with Apple Stuffing & Natural Jus
- CHICKEN MARSALA Chicken Breast with Wild Mushrooms & Marsala Wine Sauce
- BALSAMIC MARINATED CHICKEN with Roasted Red Peppers & Shaved Asiago
- VIRGINIA BAKED HAM Maple Glazed Ham with an Apple Mustard Chutney

## CHEF'S SELECTION OF DESSERTS

Includes a rich display of:

- Decadent Cakes
- Mousse
- Mini Desserts

## COFFEE & TEAS

# CHEF'S PREMIUM DINNER BUFFET \$38<sup>50</sup>

(\$6<sup>00</sup> Additional Protein • \$2<sup>25</sup> Additional Hot Item • Minimum 30 People)

## PREMIUM DINNER BUFFET INCLUDES

- Dinner Rolls & Butter

### SALADS

- Creamy Pasta
- Fresh Greens
- Classic Caesar
- Original Greek

### IN-HOUSE PICKLED VEGETABLES

### STARCH

- Herb Roasted Baby Potatoes
- Wild Rice Pilaf

### VEGETABLES

- Green Beans Almandine
- Garden Vegetable Medley

### VEGETARIAN OPTION (Included)

- Butternut Squash Ravioli & Pesto

## ENTRÉE ITEMS

Choice of TWO of the following entrée items:

- CHEF CARVED ROASTED SIRLOIN OF BEEF with a Rich Housemade Gravy
- PARMESAN CRUSTED CHICKEN CORDON BLEU with Roasted Red Pepper Coulis
- GRILLED MEDALLIONS OF PORK LOIN with Fried Plantain Chips & Mango Papaya Salsa
- GRILLED CARIBBEAN COCONUT CHICKEN with Tropical Fruit & Coconut Chutney
- ROAST TURKEY with House Made Dressing, Cranberry & Gravy
- STUFFED ROASTED PORK LOIN with Apple Stuffing & Natural Jus
- FRESH ICELANDIC COD with Roasted Pineapple & Mango Salsa
- SESAME CRUSTED SALMON with Pineapple, Lemon & Ginger Teriyaki Glaze
- MISO GLAZED SALMON Grilled Filet of Salmon Finished with Miso Vinaigrette
- CHICKEN MARSALA Chicken Breast with Wild Mushrooms & Marsala Wine Sauce
- BALSAMIC MARINATED CHICKEN with Roasted Red Peppers & Shaved Asiago
- VIRGINIA BAKED HAM Maple Glazed Ham with an Apple Mustard Chutney

## CHEF'S SELECTION OF DESSERTS

Includes a rich display of:

- Decadent Cakes
- Mousse
- Mini Desserts

## COFFEE & TEAS

\*Pricing is subject to an 18% Service Charge + 5% GST.