



Chef's Exclusive Dinner Buffet

Minimum 40 People

Exclusive Dinner Buffet Includes

	<i>Fresh Rolls & Butter</i>	◇	<i>Honey Glazed Carrots & Dill</i>
<i>Creamy Pasta Salad</i>	◇	<i>Thai Noodle Salad</i>	◇ <i>Herb Roasted Baby Potatoes</i>
<i>Fraser Valley Greens</i>	◇	<i>Assorted Cheese Platter</i>	◇ <i>Butternut Squash Ravioli with Pesto</i>
<i>Classic Caesar Salad</i>	◇	<i>Garden Vegetable Medley</i>	
<i>Tomato Bocconcini Salad</i>	◇	<i>Wild Rice Pilaf</i>	

Assorted Relish Display with Pickled Gherkins, Sweet Pearl Onions, Baby Corn, Olives, Artichokes & Pickled Beets

Please see attached page following the Buffet Selections for Substitutions & Enhancements

Chef Carved Roast Sirloin of Beef PLUS

Choice of TWO of the following entrée items:

Parmesan Crusted Chicken Cordon Bleu ~ with Roasted Red Pepper Coulis

Grilled Medallions of Pork Loin ~ with Fried Plantain chips and 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 and natural Jus

Sesame Crusted Salmon ~ with Pineapple, Lemon and Ginger Teriyaki Glaze

Fresh Icelandic Cod ~ with Roasted Pineapple & Mango Salsa

Miso Glazed Salmon ~ Grilled Filet of Salmon finished with Miso Vinaigrette of Salmon

Chicken Marsala ~ Chicken Breast with Wild Mushrooms and Marsala Wine Sauce

Balsamic Marinated Chicken ~ with Roasted Red Peppers & Shaved Asiago

Citrus Chicken ~ Citrus Marinated grilled Breast of Chicken with a Chili Salsa

Virginia Baked Ham ~ Maple Glazed Ham with an Apple Mustard Chutney

Chef's Selection of Desserts

Includes a rich display of decadent Cakes, Tortes, Mini Desserts, Fresh Sliced Seasonal Fruits, Freshly Brewed Coffee & Assorted Teas