

Chef's Exclusive Dinner Buffet

Prices based on 100 guests
Price will vary based on final guest



Exclusive Dinner Buffet Includes

Dinner Rolls & Butter

Salads:

*Creamy Pasta Salad
Fraser Valley Greens
Classic Caesar Salad
Thai Noodle Salad
Tomato Bocconcini Salad*

Starch:

*Herb Roasted Baby Potatoes
Wild Rice Pilaf*

Vegetables:

*Honey Glazed Carrots & Dill
Garden Vegetable Medley*

Vegetarian Option (included):

Butternut Squash Ravioli with Pesto

Assorted Cheese Platter

Chef's In-House Pickled Vegetables

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

Chef's Exclusive Dinner Buffet

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

\$41 per Person

\$5.50 Additional Protein

\$2.00 Additional Hot Item

Chef's Selection of Desserts

*Includes a rich display of decadent Cakes, Mousse, Mini Desserts, as well as
Freshly Brewed Coffee & Assorted Teas*