

Chef's Premium Dinner Buffet

Prices based on 100 guests

Price will vary based on final guest

Premium Dinner Buffet Includes

Dinner Rolls & Butter

Salads:

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

Starch:

*Herb Roasted Baby Potatoes
Wild Rice Pilaf*

Vegetables:

*Green Beans Almandine
Garden Vegetable Medley*

Vegetarian Option (included):

Butternut Squash Ravioli with Pesto

Chef's In-House Pickled Vegetables

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



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 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

Fresh Icelandic Cod ~ with Roasted Pineapple & Mango Salsa

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

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

\$35.50 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*

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