

Chef's Premium Dinner Buffet

13

Minimum 30 People

Premium Dinner Buffet Includes

Fresh Rolls & Butter *Thai Noodle Salad*
Creamy Pasta Salad ◇ *Garden Vegetable Medley* *Butternut Squash Ravioli with Pesto*
Fraser Valley Greens ◇ *Green Beans Almandine*
Classic Caesar Salad ◇ *Herb Roasted Baby Potatoes* ◇ *Wild Rice Pilaf*
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



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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
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, as well as Freshly Brewed Coffee & Assorted Teas