

Dinner

BUFFET

*Create your own buffet menu by selecting from the following a la carte list.
Served with a selection of artisan rolls along with freshly brewed
organic & fair trade coffee and selection of teas*

Salads.....

- Organic spring mix greens with caramelized pears, candied pecans, blue cheese, and lemon vinaigrette
- Traditional caesar salad
- Tomato bocconcini salad with pesto vinaigrette
- Spinach salad with roasted artichokes, red peppers and chipotle aioli
- Mango salad with balsamic vinaigrette
- Thai noodle salad with toasted sesame seeds
- Spinach salad with grilled vegetables, goat cheese, pine nuts and lemon vinaigrette

2 Choices *per person \$9.00*

3 Choices *per person \$12.50*

Vegetables.....

- Butter poached jardinière of seasonal vegetables
- Roasted root vegetables
- Red skinned mashed potatoes
- Sweet potatoe wedges
- Vegetable rice pilaf
- Wild mushroom rice pilaf
- Creamy red potato and corn bake

3 Choices *per person \$9.00*

4 Choices *per person \$11.00*

Carving station (price includes a chef).....

All carving stations are served with chutney, horseradish, a selection of mustards and assorted rolls.

- Alberta baron of beef – served with red wine jus
- Rosemary roasted leg of lamb – served with mint jelly and red wine jus
- Baron of bison – served with red wine jus
- Roasted pork loin – served with red wine jus

1 Choices *per person \$12.00*

2 Choices *per person \$19.50*



Dinner

Entrées – Premium.....

- Peppercorn sirloin steak
- Herb crusted Ocean Wise salmon with citrus buerre blanc sauce
- Herb crusted Ocean Wise halibut with cherry tomato compote
- Ocean Wise smoked salmon penne with lemon alfredo sauce

1 Choices *per person \$10.00*
2 Choices *per person \$17.50*

Entrées – Deluxe.....

- Tarragon chicken with wild mushroom cream sauce
- Beef **or** vegetarian lasagna
- Chicken tortellini with pesto cream sauce
- Penne with roasted red pepper marinara, feta cheese and fresh basil
- Mushroom ravioli with wild mushroom cream sauce

1 Choices *per person \$7.00*
2 Choices *per person \$12.00*

Platters.....

- Fresh market crudités – seasonal medley of vegetables with fresh herb dip
- Grilled Mediterranean vegetables with hummus and tzatziki
- Ocean Wise smoked salmon served on cedar planks with crispy capers, lemon dill cream cheese and artisan crackers.
- Charcuterie – smoked pastrami, capicola, French herb salami, smoked ham and roasted turkey served with chutney, assorted mustards and dinner rolls
- Mediterranean antipasto – pepper salami, roasted peppers, kalamata olives, herb feta cheese served with pita bread and tzatziki

1 Choices *per person \$8.00*
2 Choices *per person \$11.00*

Desserts.....

- Assorted cakes
- Mini cupcakes
- Assorted dessert squares
- Fresh fruit skewers
- Individual chocolate mousse

2 Choices *per person \$6.50*
3 Choices *per person \$8.50*
4 Choices *per person \$10.00*

All stations minimum of 50 guests
 Maximum duration 2 hours
 Please ask your event planner for our seasonal or additional vegetarian options
 Seafood pricing is based on availability



Ocean Wise™

All prices are subject to applicable taxes and gratuities.
 Price may be changed without notice.
 March 1, 2010

