



DINNER BUFFETS

House Buffet

(Minimum of 30 people)

Choice of One

Fresh Garden Salad
Sliced Fresh Seasonal Fruit
Pasta Salad

Choice of Two or Three Entrees:

Herb Crusted Tenderloin Served with a Garlic Demi-Glace
Sliced New York Strip with Wild Mushroom Demi-Glace
Roasted Turkey Breast with Traditional Gravy
Roast Pork Loin a Cranberry Balsamic Glaze
Herb Encrusted Chicken Breast ~ With Citrus Herb Cream, Artichoke Lemon Herb,
Roasted Red Pepper & Borsin Cheese, Piccata or Marsala
Atlantic Rock Cod ~ Served in a Shrimp and Lemon Scampi beurre blanc
Grilled Salmon ~ Teriyaki Sesame, Lime Cilantro, Nut Encrusted or
With a Mango Pineapple Chutney

Choice of two accompaniments:

Roasted Redskin Potatoes
Smashed Sour Cream and Chive Yukon Gold Potatoes
Herb Infused Whipped Red Skin Potatoes
Rice Pilaf or Herbed Wild Rice
Sautéed Green Beans Medley with Red & Yellow Pepper and Carrots
Medley of Garden Vegetables
Zucchini & Squash Provincial

Assorted Desserts
Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

Choice of two Entrees: \$38.00 per person
Choice of Three Entrees: \$41.00 per person