



# Dinner Buffets

All our buffets are based on a minimum of 75 dinner guests.  
Accommodations can be made for groups less than 75, please consult your event coordinator.  
Changes or substitutions to our buffet menus will be an additional cost.

## **Banquet Buffet #1 - \$39.50 per person**

### **Cold Selections:**

House Salad with a Choice of 2 Dressings  
Coleslaw  
Bean Salad  
Redskin Potato Salad  
Asian Noodle Salad  
Crudités Platter  
Domestic Cheese Board with Crackers

### **Hot Selections:**

Pecan Crusted Pork Loin with a Port Wine Sauce  
Roasted Breast of Chicken –  
Accented with Cranberries and Goat Cheese Crumble Topped with an Herb Sauce *or* Mushroom  
Wine Sauce  
Cheese stuffed Ravioli –  
Choose one sauce: Tomato Basil Sauce, Rosé Sauce or Creamy Pesto Herb Sauce  
Seasoned Rice  
Seasonal Vegetables

### **Dessert:**

Table Service of Coffee/Tea with One (1) of the following desserts:  
Chocolate Mousse  
Carrot Cake Tiramisu  
Sponge Cake Three  
Chocolate Truffle Cake  
Ice Cream

### **Other Dessert Options:**

Premium Individual Desserts – Add \$2.95 per person  
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

**Prices are subject to 15% Service and 13% HST. Prices are subject to change without notice**



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## **Banquet Buffet #2 - \$43.50 per person**

### **Cold Selections:**

House Salad with a Choice of 2 Dressings Coleslaw  
Pasta Salad  
Crudités Platter Domestic Cheese Board with  
Crackers Devilled Eggs  
Pickles and Olives Assorted  
Cold Deli Meats  
Decorated Chilled Salmon

### **Hot Selections:**

Hot Roast Beef with Red Wine Demi Glaze  
Roasted Breast of Chicken –  
Please Choose One (1) Sauce – Lemon Grass Basil, Herb Pesto Supreme Sauce  
Penne Pomodoro or Rosé Sauce (v) Roasted  
Potatoes  
Mixed Vegetables

### **Dessert:**

Table Service of Coffee/Tea with One (1) of the following desserts:  
Chocolate Mousse  
Carrot Cake Tiramisu  
Sponge Cake Three  
Chocolate Truffle Cake  
Ice Cream

### **Other Dessert Options:**

Premium Individual Desserts – Add \$2.95 per person  
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

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## **Banquet Buffet #3 - \$39.50 per person**

### **Cold Selections:**

House Salad with a Choice of 2  
Dressings Coleslaw  
Bean Salad  
Crudités Platter Domestic Cheese  
Board with Crackers Assorted Cold  
Deli Meats

### **Hot Selections:**

Hot Roast Beef with Red Wine Demi Glaze  
Chicken Breast with a Roasted Red Pepper Sauce or Mushroom Wine  
Sauce Choice of Penne Pomodoro or Rotini Primavera  
Roasted Potatoes  
Mixed Vegetables

### **Dessert:**

Table Service of Coffee/Tea with One (1) of the following desserts:  
Chocolate Mousse  
Carrot Cake  
Tiramisu Sponge Cake  
Three Chocolate Truffle Cake  
Ice Cream

### **Other Dessert Options:**

Premium Individual Desserts – Add \$2.95 per person  
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

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## **Banquet Buffet #4 - \$43.50 per person**

### **Cold Selections:**

House Salad with a Choice of 2 Dressings  
Caesar Salad  
Coleslaw  
Vegetables and Dip Platter  
Domestic Cheese Board with Crackers  
Pickles and Olives  
Grilled Vegetable Platter

### **Hot Selections:**

Grilled Breast of Chicken with Roasted Red Pepper Sauce  
Baked Salmon with a Lemon and Caper Sauce  
Seasonal Vegetable Stir-fry on Rice  
Cheese Stuffed Ravioli with a Tomato Basil Sauce

### **Dessert:**

Table Service of Coffee/Tea with One (1) of the following desserts:  
Chocolate Mousse  
Carrot Cake  
Tiramisu Sponge Cake  
Three Chocolate Truffle Cake  
Ice Cream

### **Other Dessert Options:**

Premium Individual Desserts – Add \$2.95 per person  
Platter of Assorted Pastries per dinner table (1.5 pieces per guest) – Add \$2.95 per person

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