

Dinner

Special menus can be designed upon request.
Price is subject to a 15% gratuity and 5% GST.

Dinner Buffets

(75 Persons Minimum)

Cascade Buffet

\$50.00

Vegetable Crudités

- Assorted Fresh Raw Vegetables with Herb Dips
- Mixed Olives and Pickles

Salads

- Mixed Greens with Assorted Dressings
- German Potato Salad
- Greek Salad
- Creamy Cucumber and Dill
- Thai Noodle Salad with Shrimp

Sliced Deli Meats

- Assorted European Cold Cuts
- Roast Beef with Remoulade Sauce
- Black Forest Ham
- Sliced Turkey Breast with Cranberry Sauce

Hot Entrées

(Choice of One)

- Guinness Braised Beef Brisket
- Natural Chicken Breast with Wild Mushrooms
- Barbequed Baby Back Ribs
- British Columbia Salmon Filet with Black Tiger Shrimps
- Baked Four Cheese and Spinach Manicotti with Tomato Sauce

Carved at the Buffet

(Choice of One)

- Prime Rib Au Jus
- Baked Ham
- Accompanied by Fresh Vegetable Stir-Fry Rice Pilaf **or** Roast Baby Yukon Potatoes, Freshly Baked Rolls and Assorted Breads

Desserts

- Assorted French Pastries
- Fruit Salad
- Cakes, Mousses and Tortes
- Coffee and Tea

Rundle Buffet

\$52.00

Vegetable Crudités

- Assorted Fresh Raw Vegetables, Herb Dips, Mixed Olives and Pickles

Salads

- Mixed Greens with Assorted Dressings
- Greek Salad
- Green Bean, Red Pepper and Country Bacon
- Creamy Cucumber and Dill
- Marinated Tomato, Onion and Basil
- Seafood Salad Marie Rose

Decorated & Sliced Show Pieces

(Choice of One)

- British Columbia Salmon (with pieces)
- Turkey (with slices)
- Ham (with slices)

Sliced Deli Meats

- Assorted European Cold Cuts
- Roast Beef with Remoulade Sauce
- Black Forest Ham
- Sliced Turkey Breast with Cranberry Sauce

Hot Entrées

(Choice of Two)

- Chicken Breast with Thai Green Curry
- Guinness Braised Beef Brisket
- Baked Cod Loins with Wild Mushrooms
- Barbequed Baby Back Ribs
- Chicken Oscar
- Salmon Filet with Lemon and Herb Butter
- Vegetarian Curry Served with Garlic Naan Bread

Carved at the Buffet

(Choice of One)

- Prime Rib Au Jus
- Baked Ham
- Fresh Vegetable Stir-Fry, Rice Pilaf **or** Roast Baby Yukon Gold Potatoes & Freshly Baked Rolls and Assorted Breads

Desserts

- Assorted French Pastries, Fruit Salad,
- Cakes, Tortes and Mousse
- Coffee and Tea

Western Buffet

\$46.00

Vegetable Crudités

- Assorted Fresh Raw Vegetables
- With Herb & Garlic and Curry Dips
- Mixed Olives and Pickles

Salads

- Mixed Greens with Assorted Dressings
- Traditional Coleslaw
- Potato Salad with Smoked Bacon and Pickles
- Southwestern Bean and Corn Salad

Entrées

(Choice of one)

- Spicy Southwestern Chili
- British Columbia Salmon Filet with Dill Sauce
- BBQ Chicken
- BBQ Baby Back Ribs
- Garlic Spiked Leg of Lamb with Rosemary Jus
- Accompanied by Country Baked Beans, Fresh Mixed Vegetables, Mashed Potatoes **or** Roast Baby Yukon Gold Potatoes & Freshly Baked Rolls and Assorted Breads

Carved at the Buffet

(Choice of One)

- Prime Rib Au Jus
- Baked Ham

Desserts

- Assortment of Baked Pies & Strudels; Apple, Blueberry, Pear
- Fruit Salad
- Coffee and Tea

Deluxe Western Buffet

\$49.00

Salads

- Mixed Greens with Assorted Dressings
- Potato Salad with Bacon and Pickles
- Traditional Coleslaw
- British Columbia Seafood Salad
- Southwestern Bean and Corn
- Creamy Cucumber and Dill

Entrées

(Choice of two)

- Spicy Southwestern Chili
- British Columbia Salmon Filet with Dill Sauce
- BBQ Chicken
- BBQ Baby Back Ribs
- Garlic Spiked Leg of Lamb with Rosemary Jus
- Accompanied by Country Baked Beans, Fresh Mixed Vegetables, Mashed Potatoes **or** Roast Baby Yukon Gold Potatoes & Freshly Baked Rolls and Assorted Breads

Carved at the Buffet

(Choice of One)

- Prime Rib Au Jus
- Baked Ham

Desserts

- Assorted Pastries, Cakes, Fruit Flan, Strudel, Mousse & Fruit Salad
- Coffee and Tea

Italian Buffet

\$51.00

Salads

- Mixed Greens with Radicchio, Grapes and Walnuts with Oregano Vinaigrette Dressing
- Sliced Tomato with Onion and Fresh Basil
- Pasta Salad with Roasted Peppers Black Olives and Genoa Salami
- Mixed Beans with Goat Cheese, Peppers & Roasted Almonds

Antipasti

- Genoa Salami, Capicollo, Mortadella
- Bocconcini with Tomato and Cucumbers
- Beef Carpaccio, Fresh Mussels
- Clam and Calamari Salad
- Grilled Marinated Vegetables

Hot Entrées

- Baked Four Cheese Manicotti Tomato Basil Sauce
- Chicken Breast with Pesto, Sundried Tomatoes and Roasted Pine Nuts
- Salmon Filet Florentine
- Cavatappi with Three Sauces: Alfredo, Tomato and Basil, Bolognaise
- Freshly Baked Rolls and Assorted Breads

Desserts

- Assorted Italian Pastries, Cakes, Trifle and Fresh Fruit Salad
- Coffee and Tea

German Buffet

\$51.00

Vegetable Crudités

- Assorted Fresh Raw Vegetables with Herb Dips
- Mixed Olives and Pickles

Salads

- Mixed Greens with Assorted Dressings
- Potato Salad with Smoked Bacon and Dill
- White Cabbage
- Cucumber and Dill
- German Sausage

Cold

- Assorted German Deli Meats and Sausages
- Black Forest Ham
- Assorted Smoked Fish and Rollmops

Entrées

- Sauerbraten Braised in Red Wine
- Smoked Pork Chops
- Weisswurst (Veal)
- Bratwurst (Pork)
- Braised Westphalian Ham
- Sauerkraut with White Wine, Apple & Juniper
- Sweet Red Cabbage
- Parsley Potatoes

Bread Board

Freshly Baked Saltstengel, Dark Rye Bread, Walliser Rye, Pretzels

Desserts

- German Cheesecake, Black Forest Cake, Apple Strudel, Bavarian Cream , and Fruit Salad
- Coffee and Tea

Canadian Buffet

\$55.00

Salads

- Mixed Greens with Assorted Dressing
- Wild Rice and Mushroom Salad
- Bean and Corn Salad with Smoked Duck
- Tomato and Pepper Salad with Cheese

Cold Food

- British Columbia Smoked Salmon
- Venison Pâté with Apricot and Jalapeño Sauce
- Whole Decorated Atlantic Salmon, Lemon Dill Mayonnaise (with Pieces)
- Stuffed Pork Loin Glazed with Maple Syrup

Hot Food

(Choice of Two)

- Venison Roast with Wild Mushrooms
- Arctic Char with Hollandaise or Dill Sauce
- Nova Scotia Mussels Marinière
- Chicken Breast Broiled with Canadian Club and Maple syrup Glaze
- Alberta Rack of Pork with Black Chanterelle, Porcini, and Port Sauce

Carving Station

- Prime Rib Au Jus **or** Alberta Striploin au Jus (Substitute Bison Prime Rib for \$ p/p)
- Fresh Mixed Vegetables
- Potatoes au Gratin
- Canadian Cheese Tray
- Freshly Baked Rolls and Assorted Breads

Desserts

- Assorted Pastries, Cakes, Mousse, Fruit Flan, Trifle and Fruit Salad
- Coffee and Tea

Fisherman's Buffet

\$56.00

Soup Kettle

- Seafood Soup Provençale with Garlic Croûtons and Rouille

Salads

- Endive, Radicchio and Green Leaf with Assorted Dressings
- Marinated Three Pepper Salad
- Tomato, Onion and Basil
- Greek
- Creamy Cucumber and Dill

Cold Seafood

- Whole Decorated Salmon
- Tiger Prawns with Traditional Cocktail Sauce
- British Columbia Smoked Salmon
- Mexican Ceviche -Crab, Lime, Scallops Cilantro and more
- Alaska Snow Crab Legs

Hot Entrées

(Choice of Three)

- Seafood Crêpes Newburg
- Shrimp and Scallops with Shiitake Mushrooms
- Fresh Mussels Marinière
- British Columbia Salmon Teriyaki
- Mahi Mahi Filet with Pepper Sauce
- Fresh Mixed Vegetables
- Spanish Rice
- Freshly Baked Rolls and Assorted Breads

Desserts

- Assorted French Pastries, Cakes, Tortes, Mousse & Fruit Salad
- Coffee and Tea