

New Year's Eve 2008



Gourmet Celebration Buffet

freshly baked assorted buns and breads

Salads

Organic baby lettuce with orange and ginger vinaigrette, green bean grape tomato and goat feta salad
Thai noodle and shrimp salad, Madras mango salad and wild mushroom salad with fresh herbs

Cold Appetizers

British Columbia smoked salmon, Mediterranean seafood salad, seared Ahi tuna with ginger soya dressing
Beef carpaccio, southwestern crusted chicken breast with salsa and sour cream, air dried buffalo served with
mini sour gherkins and onions, grilled assorted vegetables marinated in virgin olive oil garlic and herbs
Assortment of olives and condiments

Hot Entrées

Roast duck breast with wild mushrooms
Fresh actic char and scallops with a lobster veloute
Sliced alberta leg of lamb with roasted garlic and rosemary jus
Fresh P.E.I. mussels marinera
Fresh mixed vegetables and roast baby Yukon gold potatoes

*Carving Station

Roast alberta prime rib au jus

*Flambé Station

Jumbo shrimp sauted in virgin olive oil with shallots, garlic and fresh herbs. Flambeed with Cognac

Dessert Table

Assorted cakes, French pastries, truffles, fresh baked pies and fruit flan.
Fresh fruit salad and more

Seating (5pm—10:30pm): \$81 adults, \$69.00 seniors
\$39 children (6-12 years), free 5 years and under.

Prices include dinner and dance, gratuity and tax.

