



DINNER BUFFET MENU 2017

RED TEE	WHITE TEE	BLUE TEE	BLACK TEE
1 Salad	2 Salads	2 Salads	2 Salads
2 Sides	2 Sides	1 Antipasto Platter	1 Antipasto Platter
1 Entree	1 Entree	2 Sides	3 Sides
1 Dessert	1 Dessert	2 Entrees	2 Entrees
\$27.00	\$29.00	1 Dessert	2 Desserts
		\$32.00	\$34.00

All Choices Include Assorted Buns & Butter

SALADS:

Caesar-house-made Croutons, Parmesan Cheese
Heritage Greens- Raspberry Vinaigrette & Ranch Dressings
Spinach & Arugula- Mushrooms, Bacon Dressing
Iceberg- Tomatoes, Bacon Bits, Blue Cheese Dressing
Traditional Greek- Bell Peppers, Tomatoes, Sweet Onions, Cucumbers, Feta Cheese
Asian Noodle- Julienned Vegetables and Asian Dressing

SIDES:

Seasonal Vegetable Medley
Caramelized Butternut Squash
Zucchini & Sweet Corn Succotash
Green Bean Almondine
Garlic Mashed Potatoes
Scalloped Potatoes with Caramelized Sweet Onions
New Potatoes Roasted with Fresh Rosemary
Rice Pilaf with Seasonal Vegetables
House Special Three Cheese Macaroni & Cheese

ENTREES:

Chicken Parmesan with Fresh Basil Tomato Sauce
Teriyaki Chicken
Herb Roasted Chicken
In-House Smoked Braised Beef Short Ribs
Rosemary Slow Roasted Beef
Pork Ribs in a Honey BBQ Sauce
Herb Stuffed Pork-loin with Local Apple Chutney
Poached BC Salmon with Dill (Fennel)Yogurt Sauce
Beef or Vegetarian Lasagne
Seasonal Vegetable Quiche
Eggplant Parmesan

CHEF CARVING STATION: *(ask for Market Pricing)*

Herb Roasted Prime Rib with Red Wine Jus & Horseradish
Slow Roasted Tenderloin with Peppercorn Sauce

DESSERTS:

Petit Fours
Assorted Tarts
Assorted Local Fruit Pies
Assorted Cakes

**All buffets include coffee & tea*

**Prices are per person and do not include 5% tax and 18% gratuity*

**Gluten Free options available upon request*

****Ask us about customizable options. We also offer Plated Menus, Canapes and Custom Cakes**