



DINNER MENUS

CREATE YOUR OWN BUFFET DINNER

Minimum 20 guests.

Buffet Includes

Group Choice of Four Salads

Group Choice of Two Entrees

Group Choice of Two Accompaniments

Salads

Mixed Greens with Balsamic Vinaigrette

Spinach Salad with Red Onions, Mandarins and Mushrooms and Citrus Vinaigrette

Classic Caesar Salad with Herb Croutons, Bacon Parmesan and Classic Caesar Dressing

Crisp Garden Vegetables with Assorted Condiments and Herb Dip

Rocky Mountain Potato Salad

Greek Salad with Crumbled Feta

Penne Pasta with Red Onion and Sweet Red Peppers

Accompaniments

Roasted Potatoes Mashed Potatoes Rice Pilaf Medley of Seasoned Vegetables

Entrees

Roasted Sirloin of Beef

Carved Prime Rib

Oven Baked Fillet of Salmon

Breast of Chicken Supreme

Roasted Pork Loin with Apple Cider Glaze

Cheese Tortellini with Garlic and Double Cream

Dessert

International & Domestic Cheese Tray

Selection of Cakes & Fresh Fruit

Freshly brewed Regular & Decaffeinated Coffee, Tea

\$47.00 per person

Please add 15% gratuity and 5% GST to above prices.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.



CREATE YOUR OWN PLATED DINNER

Minimum 15 guests. Minimum Three Course Order

Dinner Includes

*Group Choice of One Soup or One Salad
Group Choice of Two Entrées and Group Choice of One Dessert
Freshly brewed Regular & Decaffeinated Coffee, Tea*

Soup

*Wild and Tame Mushroom Soup with Blue Cheese and Brandy
Vine Ripened Tomato and Sweet Red Pepper
Honey Roasted Butternut Squash soup
Smoked Bacon and Corn Chowder*

Salads

*Mixed Greens with Tomatoes and Cucumber and Balsamic Vinaigrette
Spinach and Mushroom Salad with Mandarins
Traditional Caesar Salad with Herb Croutons, Bacon Parmesan and Classic Caesar Dressing
Romaine and Spinach Salad with Grilled Sweet Peppers, Baby Tomatoes, English Cucumbers, Olives and Feta
Cheese with Oregano Dressing*

Entrees

All entrees served with Seasoned Vegetables and Chef's Choice of Potato

*Roasted Australian Rack of Lamb - \$45.00 per person
Oven Roasted Filet of Beef Tenderloin with Okanagan Red Wine Reduction - \$43.00 per person
Bacon Wrapped, Medallions of Pork Tenderloin with Calvados Reduction - \$40.00 per person
Maple Glazed Filet of Salmon - \$38.00 per person
Pan Seared Breast of Chicken Supreme with Honey Mustard jus - \$36.00 per person
Eggplant Provincial, Tomato Sauce, Parmesan Cheese - \$25.00 per person*

Desserts

*Chocolate Cheesecake Berry Berry Cheesecake Chocolate Raspberry Mousse
Deep Dish Apple Pie Assorted Flavours of Ice Cream*

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CREATE YOUR OWN BBQ DINNER BUFFET

(Minimum of 25 guests required)

Buffet Includes:

*Group Choice of Two Salads,
Group Choice of Two Entrées with One Piece per person,
BBQ Baked Beans, Corn on the Cob, Baked Potato,
Dessert & Freshly brewed Regular & Decaffeinated Coffee, Tea*

Salads

(Group choice of Two Salads)

*Traditional Caesar Salad with Herb Croutons, Bacon, Parmesan and Caesar Dressing
Baby Lettuces with Tiny Tomato and English Cucumbers with Balsamic Vinaigrette
Penne Pasta Salad with Red Onion and Bell Peppers
Tomato, Red Onion and Cucumber Salad with Feta Cheese
Rocky Mountain Potato Salad
Summer Vegetable Cole Slaw*

Entrées

(Group Choice of Two Entrees with One Piece per person)

*Atlantic Salmon Filet with a Summer Melon Relish
Alberta Choice Strip Loin Steak with a Jack Daniels BBQ Sauce
Alberta Sirloin Burger and Gourmet Smokie with all the Trimmings
Marinated Chicken Breast with White Jack Cheese and Jack Daniels BBQ Sauce*

Desserts

A Selection of Fresh Seasonal Fruit, Brownies and Assorted Squares

\$37.00 per person

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