

CORPORATE DELUXE BUFFET MENU

Our buffet aims to please a wide variety of dietary preferences and offers your guests the freedom to try various dishes the day of your event.

Please advise us of any special dietary requirements at least one month prior to your event. We can accommodate plated vegetarian or vegan entrées for those guests with this dietary preference.

Please note: we are not able to accommodate for dietary concerns that are not communicated to us in advance.

ALL OF OUR BUFFETS INCLUDE THE FOLLOWING:

Artisan Bread & Cheese Table

nuts, dried fruit, seed crackers, bread and whipped butter

+ *Gluten Friendly (modification required)* +

Hand Tossed Caesar Salad

with shaved parmesan and focaccia croutons

Gf Broxburn Farms Organic Greek Salad

with feta and kalamata olives

Gf Df Potato and Double Smoked Bacon Salad

with grainy mustard vinaigrette and capers

Gf Seasonal Vegetable Medley

Gf Buttermilk Whipped Potatoes

Assorted Dessert Table

cakes, pies and sweets

whipped sweet cream and berry sauce

+ *Gluten Friendly (modification required)* +

Freshly Brewed Coffee & Tea Station



MAIN COURSE SELECTIONS

\$62.95 per person

Gf Df Carved AAA Alberta Herb Crusted Striploin
bordeliase, horseradish, dijon mustard

Gf Goat Cheese & Sun-dried Tomato Chicken Supreme
shallot thyme jus

\$72.95 per person

Gf Df Oven Roasted Angus Prime Rib
with mini-Yorkshire pudding, McMannis demi glaze,
horseradish, dijon mustard

Gf Df Maple Whiskey Candied Salmon
five onion marmalade

