

# DELUXE BUFFET

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*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 BUFFETS INCLUDE THE FOLLOWING:**

### **ARTISAN BREAD & CHARCUTERIE**

Nuts, dried fruit, mustard, pickles, cured meats, seed crackers, bread and whipped butter

*\*Gluten Friendly (modification required)\**

### **CAESAR SALAD**

Double smoked bacon lardons, house dressing, focaccia croutons, shaved reggiano

### **CREAMY CUCUMBER & DILL SALAD**

Lemon sour cream dressing, shaved red onion, fresh dill

### **GREEK PASTA SALAD**

Shell pasta, cucumber, peppers, tomato, kalamata olives, feta, garlic oregano vinaigrette

### **MARKET VEGETABLE MEDLEY**

### **BUTTERMILK WHIPPED POTATOES**

## **ASSORTED DESSERT TABLE:**

*\*Gluten Friendly (modification required)\**

Warm apple pie with whipped sweet cream

Mini cheesecakes

Mixed berry crumble squares

## **FRESHLY BREWED COFFEE & TEA STATION**

## MAIN COURSE SELECTION:

**\$70.95 PER PERSON:**

- 🍷🌾 **CARVED AAA ALBERTA HERB CRUSTED STRIPLOIN**  
Bordelaise, horseradish, dijon mustard
- 🌾 **SUN-DRIED TOMATO & PESTO CHICKEN SUPREME**  
Cream sauce, asiago

**\$80.95 PER PERSON:**

- 🍷 **GARLIC & ROSEMARY CRUSTED ALBERTA BEEF TENDERLOIN**  
Mini yorkshire puddings, bordelaise sauce, horseradish
- 🌾🍷 **TUSCAN GRILLED STEELHEAD TROUT**  
White wine & artichoke relish



**PLEASE CONFIRM YOUR CHOICES WITH OUR EVENTS TEAM**

**Taylor Clark**- [tclark@scgolf.ca](mailto:tclark@scgolf.ca) **Summer McDonnell** - [smcdonnell@scgolf.ca](mailto:smcdonnell@scgolf.ca)

*All food & beverage services are subject to an 18% Service Charge & GST*