

Dinner Menu

BUFFET

GUESTS HAVE THE FREEDOM TO TRY VARIOUS DISHES THE NIGHT OF YOUR EVENT. ALL BUFFET MENUS COME STANDARD WITH A WIDE VARIETY OF INCLUSIONS AND THERE ARE TWO DIFFERENT PRICE POINTS, EACH OFFERING THREE MAIN COURSES FOR YOU AND YOUR GUESTS TO ENJOY.

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS AT LEAST ONE MONTH PRIOR TO YOUR EVENT. PLEASE NOTE: WE ARE NOT ABLE TO ACCOMMODATE FOR DIETARY CONCERNS THAT ARE NOT COMMUNICATED TO US IN ADVANCE.

PLEASE BE ADVISED, WITH BUFFET SET UP, THERE IS MINIMAL ROOM TO SET UP ADDITIONAL DECOR TABLES AT YOUR WEDDING. WITH A BUFFET SET UP, ONLY ONE 3'X3' SQUARE TABLE AND ONE 3' ROUND TABLE WILL BE AVAILABLE FOR ADDITIONAL DECOR, CAKE, SIGN IN, GIFT, ETC. TABLES.



BUFFET PRESENTATIONS INCLUDE THE FOLLOWING:

ARTISAN BREAD & CHEESE TABLE

NUTS, DRIED FRUIT, SEED CRACKERS, BREAD AND WHIPPED BUTTER

++ Gluten Friendly (modification required) ++

TOSSED CAESAR SALAD

DOUBLE SMOKED BACON LARDONS, HOUSE DRESSING, FOCACCIA CROUTONS,
SHAVED REGGIANO

++ Gluten Friendly & Dairy Free (modification required) ++

HARVEST ROTINI SALAD

HARVEST ROTINI SALAD WITH GRILLED ASPARAGUS, ROASTED RED PEPPERS AND
ARTICHOKES SUNDRIED TOMATO VINAIGRETTE

(GF) ORGANIC GREEK SALAD

BROXBURN TOMATO, CUCUMBERS & PEPPERS, FETA, BLACK OLIVES, OREGANO
VINAIGRETTE

(GF) ROASTED GOLDEN BEET SALAD

GOAT CHEESE CANDIED PECANS AND MAPLE VINAIGRETTE

(GF) MARKET VEGETABLE MEDLEY

(GF) CREAMY WHIPPED YUKON GOLD 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

\$87.95 MENU

(GF) CARVED ALBERTA AAA HERB CRUSTED STRIPLOIN
BORDELAISE, HORSERADISH, DIJON MUSTARD

(GF) PROSCIUTTO & SUNDRIED TOMATO CHICKEN SUPREME
GARLIC PESTO CREAM

(GF) ROASTED CAULIFLOWER AND CREAMY GARLIC GNOCCHI
HERB GREMOLATA AND ASIAGO

\$97.95 MENU

(GF) ROASTED GARLIC AND ROSEMARY PRIME ALBERTA TENDERLOIN
MERLOT DEMI, HORSERADISH, DIJON MUSTARD

HARISSA GLAZED SALMON
PINEAPPLE SALSA AND PICKLED ONIONS

WILD MUSHROOM WELLINGTON
PORTABELLA, OYSTER AND CRIMINI MUSHROOMS, BASIL TOMATO SAUCE

PLEASE NOTE: ALL 3 ENTRÉE ITEMS WILL BE PREPARED FOR YOUR EVENT. IF YOU CHOOSE TO SUBSTITUTE AN ENTRÉE ITEM, THE \$97.95/PERSON FEE WILL APPLY.

CHILDREN UNDER 4-11 ARE ½ PRICE. CHILDREN AGED 3 AND UNDER ARE FREE.

Bon Appetit!