

# Dinner Buffet - Bronze

---

Minimum 40 guests  
\$32.95/guest

Freshly brewed Colombian coffee and assortment of teas,  
Fresh baked bread rolls and whipped butter cups included

## **Salads - Choose Three**

Caesar salad  
Winter greens salad with two dressings  
Roma tomato, red onion and bocconcini salad  
Rainbow coleslaw  
German potato salad  
Greed salad  
Italian pasta salad with herb and balsamic dressing  
Classic spinach salad  
Marinated mushroom salad  
Pickled vegetable salad

## **Chef's Mirror Presentations**

Fresh market vegetable platter  
Assorted olive and pickle tray

## **Carvery**

\$100.00 for the carver  
Roast baron of beef with au-jus

## **Entrées - Choose Two**

Three-cheese vegetarian lasagna  
Linguine with alfredo sauce  
Roast chicken with herbs and garlic  
Chicken a la king

## **Accompaniments**

Seasonal mixed vegetables rolled in teriyaki sauce  
Herb-cruste baby nugget potatoes  
Basmati rice pilaf

## **Desserts**

Seasonal fresh fruit mirror

# Dinner Buffet - Silver

---

Minimum 40 guests  
\$34.95/guest

*Freshly brewed Colombian coffee and assortment of teas,  
Fresh baked bread rolls and whipped butter cups included*

## **Salads - Choose Four**

Caesar salad  
Winter greens salad with two dressings  
Roma tomato, red onion and bocconcini salad  
Rainbow coleslaw  
German potato salad  
Greek salad  
Italian pasta salad with herb and balsamic dressing  
Classic spinach salad  
Marinated mushroom salad  
Pickled vegetable salad

## **Chef's Mirror Presentations**

Fresh market vegetable platter  
Assorted olive and pickle tray

## **Carvery - Choose One**

\$100.00 for Carver  
Roast baron of beef au-jus  
Glazed harvest ham

## **Entrées - Choose Two**

Vegetarian lasagna  
Santa Fe chicken breast  
Poached filets of wild salmon & cod in a dill cream sauce  
Seafood newburg  
Beef stroganoff with egg broad noodles  
Italian herb-crust chicken  
Traditional butter chicken

## **Accompaniments**

Seasonal mixed vegetables rolled in teriyaki sauce  
Herb-crust potatoes  
Basmati rice pilaf

## **Chef's Dessert Display**

Seasonal fresh fruit mirror

# Dinner Buffet - Gold

---

Minimum 40 guests - \$38.95/guest

Freshly brewed Colombian coffee and assortment of teas,  
Fresh baked bread rolls and whipped butter cups included

## Salads - Choose Five

Caesar salad

Winter greens salad with two dressings

Roma tomato, red onion and bocconcini salad

Rainbow coleslaw

German potato salad

Greek salad

Italian pasta salad with herb and balsamic dressing

Classic spinach salad

Three bean salad

Roasted corn Tex-Mex salad

## Chef's Mirror Presentations

Fresh market vegetable platter

Decorated salmon, BBQ tips, smoked salmon & baby shrimp

Assorted olive and pickle tray

Pyramid of prawns (+ \$5.50/guest)

## Carvery - Choose One

\$100.00 for Carver

Roast baron of beef with au-jus

Glazed harvest ham

Scored pork loin and apple sauce



## Entrées - Choose Two

Three-cheese vegetarian lasagna

Chicken breast stuffed with spinach & feta

Poached medallions of Atlantic salmon in Pernod dill cream sauce

Potato-crusting salmon

Pecan chicken in a grainy mustard sauce

Traditional butter chicken

Santa Fe Chicken Breast

## Accompaniments

Seasonal mixed vegetables rolled in teriyaki sauce

Herb-crusting potatoes or scalloped potatoes

Basmati rice pilaf

## Chef's Dessert Display

Seasonal fresh fruit mirror