BREAKFAST BUFFET

Served Anytime

Continental - \$10/ person

Muffins, Danish, Croissants, Turnovers, Jams, Butter, Fresh Fruit

Hot Breakfast - \$14/ person

Scrambled Eggs, Bacon, Sausages, Hash Browns, Fresh Fruit, Muffins, Jams, Butter, Ketchup, Coffee

Add Pancakes - \$2

Add French Toast - \$2

Add Yogurt - \$2.50

Muffin or Pastry Tray - \$18/ dozen SANDWICH BUFFET

Soup and Salad Combos

Buffet Includes:

Choice of Soup

Choice of Salad

Fresh Veggies and Dip

Assorted Dessert Squares

The Canadian - \$13/ person

Assorted Sandwiches on Hearty Breads. Salami, Black Forest Ham, Tuna, Egg Salad, Turkey, Roast Beef

The Southern - \$13/ person

Assortment of Tortilla Wraps Filled with a Variety of Cold Meats

The European - \$16/ person

Open Face Sandwiches on French Bread and Bagels - Shrimp, Smoked Salmon, Salami,
Black Forest Ham, Chicken, Beef

The French - \$16/ person

Assorted Croissant Sandwiches - Egg Salad, Shrimp, Smoked Seafood, Salami, Black Forest Ham, Cheese

Combinations - \$15/ person

Assortment of Canadian, French and Southern Sandwiches

Soups:

Minestrone, Vegetable Pasta, Broccoli Cheddar, Potato Cheese, Onion Soup, Chicken Noddle, Beef Barley, Vegetable Barley, Four Bean, Clam Chowder, Hot and Sour, Chicken Curry, Mushroom, Tomato

Salads:

Caesar, Garden, Red Beet, Oriental Cabbage, Tomato Cucumber, Marinated Vegetable,
Tomato Mozzarella, Balsamic Broccoli, Macaroni, Potato, Greek, Coleslaw

Dessert Squares:

Apple Crisp, Carrot Cake, Nanaimo Bars, Rocky Road, Date, Fudge, Lemon Crumble, Pecan Streusel, Brownies, Triple Chocolate, Banana, Triple Berry

HOT LUNCH BUFFET

Fill that Appetite

Hot Lunch Buffets Include (if applicable):

Choice of Potato, Choice of Hot Vegetable, Choice of Two Salads, Assorted Dessert

Squares, Buns and Butter

Lasagna - \$18.50

Caesar Salad, Garlic Toast, Dessert

Roast Beef - \$19.50

AAA Sliced Roast Beef, Gravy, Horseradish

KFC Style Chicken - \$20.00

Breaded Quarter Chicken Pieces, Oven Baked and Served with Gravy

Spaghetti and Penne - \$19.00

Meat Sauce, Tomato Sauce, Alfredo Sauce, Caesar Salad, Garlic Cheese Toast

Chicken Cordon Blue - \$19.50

Breaded Chicken Breast, Stuffed with Ham and Swiss Cheese, Served with Mushroom

Cream Sauce

Honey Glazed Ham - \$19.50

Beef Dip - \$19.50

Shaved AAA Roast Beef Served with Au Jus

Stir Fry - \$19.50

Stir Fry Vegetables or Stir Fry Beef or Stir Fry Chicken with Chinese Noodles and Rice

Turkey - \$21.50

White and Dark Meat, Stuffing, Gravy, Cranberry Sauce

Chicken Parmigiana - \$21.00

Breaded Chicken Breast, Tomato Parmesan Sauce, Parmesan Cheese

Chicken Pot Pie - \$19.00

Served Individually in 5" Pie Shell

Shepherds Pie - \$19.00

Beef or Chicken

Hot Vegetables:

Green or Mixed Beans, Baby Carrots, Sliced Carrots, Broccoli & Cauliflower, Medley of Seasonal Veggies, Corn Kernels, Green Peas

Hot Potato:

Mashed, Baby Roasted, Scalloped

Salads:

Caesar, Garden, Red Beet, Oriental Cabbage, Tomato Cucumber, Marinated Vegetable, Tomato Mozzarella, Balsamic Broccoli, Macaroni, Potato, Greek, Coleslaw

Dessert Squares:

Apple Crisp, Carrot Cake, Nanaimo Bars, Rocky Road, Date, Fudge, Lemon Crumble, Pecan Streusel, Brownies, Triple Chocolate, Banana, Triple Berry

WEDDING AND SPECIAL EVENT BUFFET

A Meal to Remember

Buffet Includes:

Choice of Potato, Choice of Hot Veggies, Choice of Four Salads, Fresh Fruit Tray, Fresh Veggie Tray, Buns & Butter, Coffee, Assorted Dessert Squares and Cakes

Roast Beef - \$22.00

AAA Alberta beef, carved on site,

Gravy, Horse Radish

Baked Chicken Breast - \$22

Plain, or BBQ Sauce, or Mushroom Sauce, or Jamaican Spiced

Baked Chicken Breast – \$23

Apricot Stuffed with Peach Salsa

Baked Chicken Breast - \$32

Crab Meat Stuffed with Lobster Sauce

Pork Loin – \$22

Apricot Stuffing, Apple Sauce, Gravy

Baked Salmon – \$26

Lemon Herb Sauce

Whole Roast Beef Striploin - Market Value

Peppercorn Sauce

Roast Beef Tenderloin - Market Value

Wild Mushroom Sauce

Honey Glazed Ham – \$20

Raisin Sauce

Roast Turkey – \$22

Cranberry, Gravy, Stuffing

Roast Prime Rib – Market Value

Au jus, Gravy

Chicken Cordon Bleu – \$22

Stuffed with Ham and Swiss Cheese

Potato Choices: Mashed, Baby Roasted, Scalloped

Hot Vegetable Choices: Green or Mixed Beans, Baby Carrots, Sliced Carrots, Broccoli and Cauliflower, Mixed Medley of Seasonal Veggies, Corn Kernels, Corn on the Cob Pieces Salad Choices: Caesar, Garden, Greek, Red Beet, Oriental Cabbage, Tomato Cucumber, Marinated Vegetable, Tomato Mozzarella, Balsamic Broccoli, Macaroni, Potato, Coleslaw

APPETIZERS AND PLATTERS

Just a Bite

Cold Appetizers - \$20/ dozen

Ham & Melon, Pork Medallion, Farmers Pate, Salami Cornetts, Ham & Cream Cheese Rolls, Devilled Eggs, Camembert & Grapes, Celery Stilton Cheese

Hot Appetizers - \$20/ dozen

Sausage Rolls, Mini Pizza, Chicken Fingers, Swedish Meatballs, Chinese Egg Rolls, Mushrooms with Curried Chicken, Battered Mushrooms, Curried Chicken Skewers, Boneless Dried Ribs, Chicken Wings

Cold Seafood - \$22/ dozen

Smoked Oysters, Sardines, Baby Shrimp with Dill, Crabmeat on Cucumber, Smoked Salmon Rouladen, Lemon & Lime Marinated Scallops, Salmon Mousse

Hot Seafood - \$22/ dozen

Crab Puffs, Breaded Scallops, Breaded Shrimp, Scalllops Wrapped in Bacon, Shrimp with Herbs, Mini Bouchees with Crab, Shrimp Tempura

Deli Platter - \$16/ person

Cold Cuts, Canadian Cheese and Crackers, Pickles, Fresh Veggies and Dip, Fresh Fruit,

Buns and Butter

Fresh Fruit Platter - \$7/ person

Assortment of Fresh Seasonal Fruit with Dip

Vegetable Platter - \$7/ person

Assortment of Fresh Seasonal Veggies with Dip

Cheese Platter - \$12/ person

Variety of European and American Cheeses, Garnished with Grapes, Crackers and Breads

Smoked Seafood Platter - \$22/ person

Smoked Salmon, Mackerel, Gravel Lox, Shrimp, Trout, Scallops, Herring, Served with Cocktail Sauce, Garnished with Olives, Pickled Veggies, Dill Pickles and Lemon

Dessert Square Platter - \$4/ person

Cake Platters - \$5/ person

Cookie Platter - \$12/dozen
OUTDOOR BBQ

Grill it Up

BBQ Includes:

- Baked Potato with Bacon Bits, Sour Cream and Green Onions
 - Corn on the Cob
 - Baked Beans
 - Choice of Two Salads
 - Fresh Fruit
 - Assorted Dessert Squares
 - Buns and Butter

Coffee

Home Made Beef Burgers - \$20/ person
Beef Tenderloin 8oz - Market Value
Pulled Pork Sandwich - \$20/ person
Top Sirloin Steak 8oz - Market Value
Chicken on Kaiser Bun - \$20/ person
BBQ Beef on Kaiser Bun - \$20/ person
Bison Burger - Market Value
New York Steak - Market Value

Salads:

Caesar, Garden, Greek, Red Beet, Oriental Cabbage, Tomato Cucumber, Marinated Vegetable, Tomato Mozzarella, Balsamic Broccoli, Macaroni, Potato, Coleslaw

Desserts:

Apple Crisp, Carrot Cake, Nanaimo Bars, Rocky Road, Date, Fudge, Lemon Crumble, Pecan Streusel, Brownies, Triple Chocolate, Banana, Triple Berry