

Dinner Buffets

Select from below or [contact us](#) for a custom designed menu to suit your budget and culinary preferences.

Individual items may be substituted.

Please note that dinner buffet will require wait staff (approx. 1 server per 25-30 guests) at \$35 per hour.

Minimum 50 people – Add \$5.50 at 50 persons for groups of 25-49 people.

If you have any rental requirements (table clothes, napkins, glassware), please let us know.

15% gratuities and taxes will be added to your invoice.

Not included in the price:

Linens, glasses, crockery and cutlery
Labour fees (\$35 an hour)
Taxes (5% GST, 7% PST on rentals)
Gratuities (15%)

Nespresso Station (25 cups) – \$125

Risteretto, Espresso, Cappuccino, Latte, and Americano – includes coffee machine, milk frother, coffee pods, milk, and sugar

Add Nespresso Pods – \$2.95 each

Dinner Buffets

Buffet Menu 1

\$36.95 per person

Freshly baked bread with sweet butter

Salads

- Rustic field greens with creamy and vinaigrette dressings
- Roma tomato and bocconcinni salad with basil
- Thai noodle salad
- Oriental Cous Cous salad

Entrées

- Lemon sage chicken with artichokes, shallots and olives
- Fresh salmon baked with a trio of pesto and virgin olive oil
- Rotini pasta, fresh Italian sausage, roasted garlic and tomato, basil and olive oil.
Potatoes with garlic and dill
- Roasted medley of fresh garden and root vegetables
- Basmati Rice Pilaf

Desserts

- Platter of seasonal fresh fruit
- An assortment of dessert tortes, pies and cheesecake

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Beverages Organic free trade certified coffee and premium teas

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Buffet Menu 2

\$46.95 per person

Freshly baked bread with sweet butter

Appetizers

- Mediterranean dips: hummus, roasted eggplant dip and artichoke with home baked pita triangles
- Sun dried tomato and goat cheese log with garlic crostini's
- Fresh vegetable crudités with house ranch dip
- Domestic and international cheeses with crackers and baguettes

Salads

- Spinach and Kale salad with toasted almonds, grape tomato, and enoki mushrooms
Greek salad with Canadian feta
- Thai noodle salad
- Roasted root vegetables, ginger sesame dressing

From the Carvery

- Roast Alberta beef with jus, horseradish and mustard

Entrées

- Fresh BC salmon baked with a trio of pesto and virgin olive oil
Braised chicken with lemongrass, coconut and red curry
- Rotini pasta, fresh Italian sausage, roasted garlic and tomato, basil and olive oil
- Roasted medley of fresh garden and root vegetables
- Cilantro garlic whipped potatoes
Basmati Rice Pilaf

Desserts

- Platter of seasonal fresh fruit
- An assortment of dessert tortes, pies and cheesecake
- Assorted fruit, berry and chocolate tartlets

Beverages Organic free trade certified coffee and premium teas

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Buffet Menu 3

\$56.95 per person

Freshly baked bread with sweet butter

Hors d'oeuvres Platters and Passed Appetizers

- Mediterranean dips: hummus, roasted eggplant dip and artichoke with home baked pita triangles
- Sun dried tomato and goat cheese log with garlic crostini's
- Fresh vegetable crudité's with house ranch dip
- Domestic and international cheeses with crackers and baguettes
- Spiced goats cheese with fig and date tapenade
- Fresh pork tenderloin with spicy apple chutney on grilled polenta
- Smoked salmon tartlets with Dijon dill cream cheese, salmon caviar
- Thai chicken skewers with red coconut curry
- Mini crab cakes with roasted corn and tomato relish
- Baked brie with caramelized pear

Salads

- Rustic field greens with house dressing
- Spinach and Kale salad with toasted almonds, grape tomato, enoki mushrooms and roasted ginger dressing
- Pasta salad with artichokes, roasted garlic, capers and dill
- Roma tomato and bocconcinni salad with basil
- Grilled Vegetables with balsamic

From the Carvery

- Roast Alberta beef with jus, horseradish and mustard

Entrées

- Lemon sage chicken with artichokes, shallots and olives
- Fresh BC salmon baked with a trio of pesto and virgin olive oil
- Pork tenderloin with glazed maple beets
- Shell pasta, shrimp, roasted root vegetables, lemon, dill and olive oil.
- Roasted medley of fresh garden and root vegetables
- Cilantro garlic whipped potatoes
- Basmati Rice Pilaf

Desserts

- Platter of seasonal fresh fruit
- An assortment of dessert tortes, pies and cheesecake
- Assorted fruit, berry, chocolate tartelettes

Beverages Organic free trade certified coffee and premium teas