



DINNER BUFFET

Menu Pricing based on 100 people minimum.

Our basic package is listed below, and is fully customizable and buildable with any additional items. All disposable ware is included, as well as tables and linens for the buffet table and service. Gratuity is discretionary.

\$23.75+ GST Per Person All inclusive.

- Main Entree
- Hot Side Item #1
- Hot Side Item #2
- Salad #1
- Salad #2
- Pickle and Olive Tray
- Assorted Rolls & Butter
- Coffee & assorted teas
- Bottled Water
- Choice of Dessert

ENTRÉE/MEAT OPTIONS-CHOOSE 1

Balsamic Chicken Breast

Our most popular meat item: Tender marinated chicken breast, cut into thin cutlet style pieces. Served in our incredibly tasty Balsamic sauce, and garnished with crispy fried onions and parsley.

Herb Crusted Pork Roast

A rich, intensely flavoured rub of herbs, garlic and mustard over a premium pork loin roast. Sliced medium thin, and served with gravy.

Pomegranate Chicken Drumsticks

A sticky sauce that combines the bold flavours of chilli and pomegranate fruit. Looks stunning garnished with pomegranate arils and chopped parsley.

Rolled, Stuffed Turkey

Our signature dish! We de-bone the turkey, stuff it with a tender and savoury filling, roll it up and roast, skin on. Less cooking time without the bones yields a tender and juicy cut, especially with the white meat.

Chicken Chimichanga

Refried beans, rice, cheese, shredded chicken and onion rolled into a tortilla and deep fried golden brown. Served with salsa, lettuce and sour cream. (Black Bean available for Veg. option)

Grilled Chicken Breast

Great option for a BBQ; split chicken breast grilled slowly and brushed with BBQ sauce.

Mac 'N Cheese

Indulgent enough to be the main star! Elbow macaroni in a rich cheese sauce, covered in a cheese topping and baked in the oven. Served with a small topping bar of fresh tomato, bacon bits, Panko crumbs, hot sauce and green onion. **Vegetarian**

Roast Beef

Oven roasted AA beef, sliced and served in chafing dish.
Gravy and horseradish served alongside

Meatballs

In house made meatballs, cocktail size. Served in either a brown gravy, or a customized sauce to complement your other meal items

HOT SIDE ITEMS- CHOOSE 2

Roasted Baby Potatoes

Lightly seasoned and oven roasted. **V**

Mashed Potatoes/Garlic Mashed

Creamy mashed potatoes, well seasoned and a crowd favorite. **V**

Wild Rice and Orzo Pilaf

Canadian wild rice and orzo pasta tossed with fine chopped red pepper, onion, parsley and seasonings. **V**

Grilled Perogies

Grilled white cheddar perogies served with onions and butter. Sour cream on the side. **V**

Baked Potatoes

Oven baked potatoes, served with a topping bar of sour cream, butter and green onion. **V**

Mexican/Spanish Rice

A well seasoned, baked rice dish with tomatoes, onions, peppers and bacon.

Chicken Cordon Bleu- The Lunch Pails Way

An inside out version of chicken cordon Bleu: Tender chicken breast pieces wrapped with ham, filled with melted cheese, and finished with our béchamel sauce in the chafing dish.

Sweet Potato and Chickpea Coconut Curry with fresh Spinach

Tender chunks of sweet potato, slowly simmered in a rich coconut curry with chickpeas, tomatoes and fresh spinach.

Vegan

Orange Ginger Glazed Carrots

Fresh carrots sliced in rounds, glazed with a brown sugar, butter and ginger glaze with a hint of orange. **V**

Seasoned Corn

Seasoned with butter, salt and pepper, garnished. **V**

Bread Stuffing

The family recipe with onion, celery and sage. **V**

Yorkshire Puddings

Muffin sized Yorkshire style pastries, golden brown. **V**

Baked Beans

Oven baked beans in a tangy BBQ sauce. **V**

Roasted Grilled Vegetables

Oven roasted and/or grilled seasonal fresh vegetables, assorted. **V**

SALADS-CHOOSE 2

Caesar

In house vinaigrette with lots of garlic, parmesan cheese, croutons and bacon bits.

Crunchy Asian Coleslaw

Crunchy cabbage, red pepper, snow peas, green onion and crispy fried noodles all come together in this salad with a sweet and tangy garlic soya dressing. **V**

Toasted Israeli Couscous Salad with Grilled Vegetables

Toasted Israeli couscous, cooked in broth, and served with grilled seasonal vegetables, tossed in a lemon balsamic vinaigrette. **V**

Fruit, Feta and Almond Salad

Green romaine lettuce with crumbled feta, mandarin oranges and candied sliced almonds, tossed with a poppy seed dressing. **V**

Southwest Salad

Crisp green lettuces with tomato, cheddar cheese, green onion, corn and black beans with our creamy lime cilantro dressing and crushed tortilla chips. **V**

Black Bean and Corn Salad

Black beans, corn and onion in a lime chili vinaigrette. **V**

Mixed Green Salad

Our mix of spring greens in season, romaine and head lettuce with a garlic balsamic vinaigrette and croutons. **V**

Spinach & Strawberry Salad

Baby spinach and fresh strawberries, poppy seed dressing. **V**

Broccoli Cauliflower Salad

Small cut broccoli and cauliflower, cranberries and bacon in a creamy, mayonnaise based dressing.

Feta, Mixed Greens and Candied Pecans with Vanilla Pear Vinaigrette

Our blend of greens, crumbled feta and chopped candied pecans with our fat-free gourmet vanilla pear vinaigrette. **V**

Sriracha Noodle Salad

Thin noodles, julienne carrots and green onion in a semi-spicy dressing, garnished with Sriracha sauce and black sesame seeds. **V**

Italian Tossed Salad

Crisp Iceberg lettuce, carrots, red onion and red cabbage with shaved cauliflower, fresh parmesan and in house Italian dressing. **V**

Baby Potato Salad

Baby potatoes cut and seasoned with our creamy Italian dressing, dill, bacon and green onion.

Dijon Italian Marinated Vegetable Salad

Small cut vegetables including broccoli, cauliflower, carrots, baby corn, tomatoes in a tangy Dijon Italian marinade. **V**

Curried Rice Salad

Fragrant curry spice dressing with white or brown rice, celery, onions and green peas. **V**

Italian Garden Pasta Salad

Rotini pasta with a creamy Italian Dijon dressing and lots of small cut vegetables including broccoli, cauliflower, green onion and carrots. **V**

DESSERT OPTIONS- CHOOSE 1

Dessert buffet: An assortment of small desserts including cakes, meringues, cheesecakes, squares, cookies and fruit.

OR

Choice of 2 desserts: Plated

Angel food cake with berries

Assorted Cheesecakes

Gingerbread cake with Lemon Cream Sauce -House made

Sticky Toffee Pudding Cake with Caramel Butter Sauce -House made

OR

Ice Cream Sundae Bar

Pre-scooped vanilla ice cream in paper cups. A topping bar of assorted syrups, whipped cream, fruit and crushed toppings is set up buffet style.

ADD ON TO YOUR PACKAGE:

Extra Meat \$4.75 per person

Extra Hot Side Item \$1.75 per person

Extra Salad No.3 \$1.75 per person Extra Salad No. 4 \$1.25 person

Deli-Cheese Tray \$1.75 per person

Vegetable Tray \$1.25 per person

House Coconut Limeade or Earl Grey Iced Tea.....\$1.75 per person Both \$2.25

Assorted Canned Drinks & Bottled Water \$1.50

Sparkling Fruit Punch \$1.75 per person

Italian Soda Bar \$2.25

5+ flavors of Torani syrups, sparkling spring water and a mini-barista to attend the station. Served in clear plastic disposable, compostable plastic cups with fun paper straws.

UPGRADES

Antipasto Salad Add \$1.25 per person. Marinated salami, mozzarella cheese, grape tomatoes, olives and peppers

Marinated Mushroom Salad Add \$.75 per person Zesty marinated mushrooms and onion in an oil, vinegar and herb dressing.

Cabbage Rolls Add \$1.25 per person Choice of sour cabbage rolls or traditional with rice and bacon (Add \$3.00 per person if it is third additional hot item.)

Alberta Beef: Market Price for Prime Rib

8 oz Strip loin Steak : \$6.50 per person. (\$8.75 per person if additional meat option)

Silverware & Plate Service-Plate Scrape Fee: \$1.25 per person

If there is access to silverware and dishes at the hall or provided rentals, we will use these instead of our disposables if you prefer. Basic plate and cutlery collection after dinner is finished is included with this service.