

DELUXE BUFFET

\$14.95 per person

- Assorted Rolls & Butter
- Fresh Garden Greens with House Dressing
- Tuscany Pasta Salad with Grapes, Olives, Cauliflower and Sun Dried Tomatoes tossed in a Light Dressing

CHOICE OF ONE DELUXE ENTREE

- Teriyaki Glazed Chicken Legs and Thighs Garnished with Pineapple and Sesame Seeds
 - BBQ Chicken Legs and Thighs Basted with our own very own Smokey Barbeque Sauce topped with Caramelized Onions
 - Lemon & Herb Chicken legs and Thighs Marinated with Fresh Herbs and Citrus
 - Pineapple Glazed Ham Steak
 - Parmesan Meat Balls Braised in a Rustic Tomato Sauce Topped with Three Cheeses and Broiled until Golden
 - Baked Cabbage Rolls stuffed with Ground Beef, Rice and Onion in a Rich Chunky Tomato Sauce
 - Spinach and Cheese Cannelloni baked in a Rich Sun Dried Tomato Sauce topped with Parmesan Cheese
 - Penne Pasta Primavera in White Wine Garlic Herb Sauce
 - Curried Chicken Legs and Thighs Stewed in a Curry Onion Sauce Garnished with Cilantro
 - Wild Mushrooms and Julienne Chicken Breast Rotini Past in a Roasted Red Pepper Cream Sauce
 - Penne Pasta in a Carbonara Sauce
 - Salisbury steak with Caramelized Onion and Mushroom Demi- glaze
 - Pork Loin Chops Braised in a Wild Mushroom Cream Sauce
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- Fresh Seasonal Vegetables
 - Rice Pilaf or Roasted Herb Potatoes
 - A Selection of Dessert Squares

GOURMET BUFFET

\$16.95 per person

- Assorted Rolls & Butter
- Fresh Garden Greens with House Dressing
- Tuscany Pasta Salad with Grapes, Olives, Cauliflower and Sun Dried Tomatoes tossed in a Light Dressing

CHOICE OF ONE GOURMET ENTREE

- Carved Roast Beef served in Au Jus with Horseradish
- Roast Turkey served with Homemade Stuffing & Cranberries
- Wild Coho Salmon Braised in a Lobster Cream Sauce
- Sweetened Soy Glazed Wild Coho Salmon with a Water Chestnut Salsa
- Baked Halibut with a Caper, Artichoke Butter Sauce
- Seashell Newburg Pasta with Salmon, White Fish, Prawns in a Sherry Cream Sauce
- Three Cheese Stuffed Chicken Breast
- Boneless Grilled Chicken Breast Basted with Tangy Teriyaki Sauce
- Fresh Rosemary Roasted Chicken Breast with BC Mushroom Jus
- Lemon and Herb Chicken Breast marinated in Fresh Herbs and Gilled to Perfection
- BBQ Chicken Breast marinated in a Smokey Barbeque Sauce with Caramelized Onions
- Traditional Meat Lasagna layered with Lasagna Noodles, Bolognese Sauce and Mozzarella (minimum 9 people)
- Creamy Cheese Vegetarian Lasagna (minimum 9 people)
- Pineapple Glazed Ham
- Rouladen a Classic German Beef Roll, with Caramelized Onions, Bacon, Dijon Mustard and Gherkin baked in a Red Wine Demi - Glaze

- Fresh Seasonal Vegetables
- Rice Pilaf or Roasted Herb Potatoes
- A Selection of Dessert Squares