



SUPPER BUFFET PACKAGES

Our buffet packages are available for groups of 30 people or more. Selection of food choices and the final number of guests must be confirmed one week prior to the event.

Children 12 and under are half price. When confirming numbers for your buffet, you must indicate the number of children and the number of adults separately.

The amount of people confirmed one week prior is the amount that must be paid for.

15% gratuity will be charged on all buffets.

PACKAGE A

Choice of 1 Salad
Choice of 1 Cooked Veg
Choice of 1 Side
Choice of 2 Entrées
Choice of 1 Dessert

\$25 per person + tax

PACKAGE B

Bread and Butter
Choice of 2 Salads
Choice of 1 Cooked Veg
Choice of 2 Sides
Choice of 2 Entrées
Choice of 1 Dessert

\$30 per person + tax

PACKAGE C

Bread and Butter
Choice of 2 Salads
Choice of 2 Cooked Veg
Choice of 2 Sides
Choice of 3 Entrées
Choice of 2 Desserts

\$35 per person + tax

SALADS

Mixed Greens Salad
Caesar Salad
Coleslaw Salad
Tomato & Onion Salad
Broccoli Salad
Potato Salad
Chef's Salad
Pasta Salad

COOKED VEG

Seasonal Vegetables
Roasted Root Vegetables
Maple-Glaze Carrots
Asian Vegetable Stir-Fry

SIDES

Potato

Herb-Roasted Potato Wedges
Cajun Potato Wedges
Cheddar & Bacon Mashed Potatoes
Potato Lyonnaise
Scalloped Potatoes
Classic Mashed Potatoes

Rice

Vegetable Fried Rice
Chicken & Vegetable Fried Rice
Vegetable Rice Pilaf

Pasta

Grilled Vegetable Pasta
Primavera Tomato Pasta
Fettuccine Alfredo

Noodles

Stir-fried Noodles (your choice of chicken, veggies or beef)

ENTRÉES

Chicken

Broccoli & Cheddar Stuffed Chicken with Cheesy Veloute
Mushroom Stuffed Chicken with Herb Cream Sauce
BBQ Chicken Thighs
Pan-Roasted Chicken Breast with Herb Au Jus
Chicken Curry Indian Style
Braised Chicken Hunter Style

Pork

Grilled Pork Tenderloin with Creamy Peppercorn Sauce
Herb-Roasted Pork Loin with Mushroom Sauce
Pan-fried Pork Chops with Honey-Glaze
Smokehouse BBQ Ribs

Beef

Roasted flat-round Beef with Au Jus and Horseradish
Boiled Brisket with Broth and Steamed Cabbage
Roasted Brisket with Creamy Brown Sauce

Fish

Breaded Fish Fillet with Caper Sauce
Pan-Fried Fish with Tomato and Lemon Butter Sauce
Pan-Seared Salmon with Dijon-Maple Glaze

DESSERTS

Crème Brulee
Brownie
Apple Crumble
Lemon Tart
Sticky Toffee
Cheesecake

Call 306.548.2009 to book your buffet today!