



PRIVATE LUNCH & DINNER BUFFET

EXECUTIVE CHEF · JAMES OLBERG

LUNCH (2 Entrée Selections) - \$32.00 PER PERSON

Any additional lunch entrées are added at \$6.00 per selection per person

DINNER (3 Entrée Selections) – is included in the Conference Package

Non-Package Guests - \$50.00 PER PERSON

Any additional dinner entrées are added at \$8.00 per selection per person

**Please note that for all of our buffets there is minimum guarantee of 25 people.

**Should your numbers fall below 25 people, you will still be charged for the minimum required.

EUROPEAN COLD TABLE TO INCLUDE:

Baby Greens with Cherry Tomatoes, Cucumber with Tarragon Vinaigrette

Woodland Mushroom and Pimento Salad with Fresh Coriander

Roma Tomato, Red Onions, Basil and Bocconcini Cheese

Marinated Antipasto Vegetables with Goat Cheese and Shaved Prosciutto

European Charcuterie

An Assortment of Imported and Domestic Cheeses

Freshly Baked Breads and Creamery Butter

ENTRÉES

Fillet of Atlantic Salmon with Steamed Mussels and Lobster Cognac Cream

Macadamia Crusted Halibut with Lemon Tarragon Cream

Seafood Paella, Shrimp, Clams, Chicken, Chorizo, Peas and Saffron Rice

Roast Chicken Breast with Parmesan Lemon Crust and Merlot Jus

Grilled Breast of Chicken with Woodland Mushroom and Truffle Cream

Roast Striploin of Alberta Beef with Pickled Shallots Jus

Slow Roasted Alberta Beef with Candied Root Vegetables and Natural Jus

Honey Glazed Pork Roast with Caramelized Apples and Sage Jus

Lemon and Rosemary Roasted Pork Loin with Braised White Cabbage and Smoked Bacon

Slow Braised Shoulder of Lamb with Pecan Date Jus

Penne with Artichoke, Roma Tomato, Fresh Basil, Extra Virgin Olive Oil and Reggiano

Yukon Gold Potato Gnocchi with Wild Mushrooms and White Truffle Oil

Ricotta Pasta with Roast Peppers, Mozzarella Cheese and Grated Parmesan

Spiced Tofu with Rice Noodles, Scallions, Bean Shoots and Coconut and Thai Curry Sauce

All Above Entrées served with the Chef's Choice of Seasonal Vegetables and Potatoes

A SELECTION OF DESSERTS FROM OUR PASTRY CHEF'S KITCHEN

Freshly Brewed Coffee, Decaf or Tea Service

All prices subject to taxes and gratuities.

Prices in effect from May 1, 2010 until April 30, 2011.