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# **PRIVATE DINNER BUFFET**

**Executive Chef – Andrew Loft**

**Included in the Conference Package  
Non-Package Guests - \$75 per person**

**50 guests minimum**

*\*Should your numbers fall below 50 people, you will be charged for the min. required*

**DINNER (3 Entrée Selections)**

*\*Any additional dinner entrees are added at \$10 per selection per person*

## **EUROPEAN COLD TABLE**

**Fresh Baked Breads and Creamery Butter**  
**Selection of Canadian Cheeses, House Made Preserves and Crostini**  
**Crisp Endives with Fresh Veggies and Citrus Dressing**  
**Seasonal Vegetables Crudities with a Selection of House Made Dips**  
**Selections of House Marinated Antipasto Vegetables**  
**European Charcuterie with Assorted Shaved Cured Meats**

## **ENTREES (Choice of Three)**

**Fillet of Atlantic Salmon with Lobster Bisque and Caramelized Leeks**  
**Panko Herb Crusted White Fish with Lemon Tarragon Cream**  
**Roast AAA Strip Loin with Red Wine Jus**  
**Pan Seared Rainbow Trout in a Chardonnay Dill Cream**  
**Braised Chicken Thighs 'Coq au Vin' with Pearl Onions and Mushrooms**  
**Grilled Breast of chicken with Creamed Spinach, Leeks and Mushrooms with White Wine Herb Jus**  
**Honey Glazed Pork Roast with Caramelized Apples and Grainy Mustard Sauce**  
**Slow Roasted Lamb Shoulder with Pinot Noir Jus**  
**Potato Gnocchi with Wild Mushrooms in a Pecorino and Roasted Garlic Cream Sauce**  
**Penne Pasta with Peppers, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Parmesan**  
**Shanghai Noodles with Spiced Tofu, Scallions, Vegetables with a Coconut Thai Curry Sauce**

***All above entrees are served with the Chef's Choices of Potatoes and Seasonal Vegetables***

## **DESSERTS**

**Pastry Chef's Selection of Desserts**

***Freshly Brewed Coffee and Tea***

*All prices subject to taxes and gratuities*

QUEEN'S LANDING

HOTEL