

DINNER

All pricing is per person.

Buffet Dinners

Our buffets are your own custom creation! Build your own from the offerings below. Minimum 24 people for all dinner buffets. Priced per person.

One Entrée Buffet \$25.00

Choose one entrée, two salads, one starch, & one vegetable.
Includes dinner rolls and butter, plus squares & cookies.

Two Entrée Buffet \$29.00

Choose two entrées, three salads, one starch, & one vegetable.
Includes dinner rolls and butter, plus squares & cookies.

Three Entrée Buffet \$35.00

Choose three entrées, four salads, two starches, & two vegetables.
Includes dinner rolls and with butter, assorted cakes, and a fresh fruit & cheese tray.

Entrées

Dry Rubbed Alberta Beef

With horseradish & a red wine jus.
Upgrade to roasted ribeye +\$5

Roasted Turkey

With sage dressing & cranberry relish.

Baked Ham

In a dijon honey glaze.

Perogies

With fried onions, bacon, & sour cream.

Lasagna

Your choice of beef, chicken or vegetarian.

Gnocchi

With a lemon-chive pesto or a house-made rosé sauce.

Stuffed Chicken Breast

With brie & cranberries in an orange glaze.

Salmon Filet

With garlic & lemon.

Four Cheese Tortellini

In a fire-roasted tomato sauce.

Salads

House

With a roasted onion dijon vinaigrette.

Classic Caesar

With a house-made roasted garlic & black pepper dressing.

Roasted Vegetable

With couscous.

Classic Potato

Baked red potatoes with chives.

Orzo & Tomato

With fresh basil & feta cheese.

Spinach

With mushrooms & strawberries in a raspberry vinaigrette.

Classic Greek

With tomatoes, cucumbers, & feta.

Starches

Garlic Mashed Potatoes
With gravy.

Roasted Red Potatoes
With rosemary & shallots.

Potatoes Au Gratin
In a cream sauce with leeks.

Baked Potatoes
With sour cream & chives.

Rice Pilaf
Basmati with sautéed vegetables.

Vegetables

Seasonal Roasted Vegetables
Chef's choice.

Green Beans
In a pesto sauce.

Roasted Cauliflower
With garlic.

Buffet Enhancements

Add something extra to your dinner. Priced per person.

Perogies With buttery onions, sour cream, & bacon bits.	\$3.00
Cabbage Rolls In a tomato sauce.	\$3.00
Baked Mac & Cheese	\$4.00
Swedish Meatballs In a creamy mushroom sauce.	\$5.00

Plated Dinners

Minimum 12 people for plated dinners.

Campfire Dinner

\$36.00

Caesar Salad

Charred heart of romaine, bacon lardons, parmigiano reggiano, crispy fried capers, and roasted garlic black pepper dressing.

Grilled Beef Tenderloin

Fire roasted poblano and mushroom ragoût, fondant potato, roasted carrots, and a sherry scented demi-glace.

S'mores

With house-made marshmallows, dark chocolate plaque, graham cracker soil, and a milk chocolate mousse.

Breast of Chicken

\$29.00

Roasted Carrot & Brie Soup

With creme fraiche, herb oil and carrot chips

Stuffed Chicken Breast

With a chicken & bacon farce, roasted potatoes with red onion jam, wilted spring greens and marinated asparagus.

White Chocolate Crème Brûlée

A raspberry studded custard with a raw sugar crust, fresh berries, and lemon macarons.

Icelandic Cod

\$34.00

Delicate Green Pea Soup

Scented with mint, chili, and orange & accompanied with a butter-poached langoustine & cheddar cracker.

Icelandic Pan-Seared Cod

In a celery root nage, sauté of fennel, leek and apple, with blue crab cakes.

Lemon Tart

Fresh lemon curd, almond shortbread, Italian meringue and white chocolate ganache.

Field-Grown Dinner

\$28.00

Arugula Salad

Spiced candied pecans, parmesan, & fresh fruit with a white balsamic vinaigrette.

Roasted Beet Tartare

Served on an aubergine & squash pavé with a tahini cauliflower purée.

Chocolate & Roasted Yam Mousse

With mint-lime sponge toffee.