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.

Orzo & Tomato
With fresh basil & feta cheese.

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

Spinach
With mushrooms & strawberries in a raspberry vinaigrette.

Roasted Vegetable
With couscous.

Classic Greek
With tomatoes, cucumbers, & feta.

Classic Potato
Baked red potatoes with chives.
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.
- Roasted Cauliflower
  With garlic.
- Green Beans
  In a pesto sauce.

Buffet Enhancements

Add something extra to your dinner. Priced per person.

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