



\$69.00 Dinner Buffet Menu

Minimum 30 People

If the confirmed number of guests is under the minimum number required, a \$5.00 charge per person will apply for buffet service.

Salads

Italian Chopped Salad

Chickpeas, mozzarella, cucumber, banana peppers, romaine, radicchio, genoa, radish, pecorino, red wine dressing

Tomato Bocconcini

Cherry tomatoes, house made pesto

Baby Spinach Salad

Dried cranberry, pumpkin seeds, avocado, red onion, maple balsamic dressing

Butternut Squash & Wheatberry

Saskatchewan grown grain, tahini dressing, grilled red onion, za'atar

Roasted Beet Salad

Local beets, candied pecans, kale, goats cheese, pear, orange vinaigrette

Caesar Salad

Marble rye croutons, parmesan cheese

Pasta

Orecchiette

Spicy sausage, broccoli, garlic, olive oil, parmesan

Gnocchi

Tomato basil sauce, stracciatella cheese

Main Course

Chicken Scaloppine

Rosstown farms, capers, olives, roasted tomatoes, olive oil

Boneless Braised Beef Short rib

Red wine demi-glace

Redband Steelhead Salmon

Lemon fennel emulsion, dill

Mascarpone Polenta with Seasonal vegetables

Scalloped Potatoes

Caramelizes onions, aged white cheddar

Black Tiger Prawns



Grilled lemon, citrus sauce, served to the tables

Includes:

Bread and Whipped Butter

Assortment of Italian Pastries

Coffee, Tea and Water served on a side station

Prices apply only when a room rental fee is paid.

No tax is charged on the food. Prices subject to change without prior notice.