Buffet Menu Options The Country Buffet

Fresh Rolls and Butter

Country Coleslaw

Mixed Salad Greens with Balsamic Vinaigrette

Hot Pulled Pork with Tex Mex BBQ Sauce

Roasted Bone in Chicken with fresh herbs and BBQ
Sauce

Alfredo Mac N Cheese with cheddar and panko topping

Country Mashed Potato

Succotash

Charred corn with roasted red pepper and lima beans

Dessert Buffet

Summer-Assorted Fresh Seasonal Baked Pies and 35% Whipped Cream

> Fall- Warm Northern Spy Apple Crisp with English Cream Sauce Coffee and Tea Station



The Canadian Buffet

Fresh Baked Rolls and Butter

Pickles and Olives

Baby Salad Greens

Melon and Berries with Balsamic Vinaigrette

Grilled Breast of Lemon and Rosemary Chicken

Roasted Top Sirloin AAA Alberta Beef
Pan Gravy, Horseradish
-Hand Carved on the Buffet-

Penne Pasta

Tossed in Fresh Herbs and Olive Oil

Served with Marinara and Parmesan

Roasted Garlic Mashed Yukon Gold Potatoes
Fresh Seasonal Vegetables

Dessert Buffet

Summer-Assorted Fresh Seasonal Baked Pies and 35% Whipped Cream Fall- Warm Northern Spy Apple Crisp with English Cream Sauce Coffee and Tea Station



The Ultimate Marche Buffet

Station 1

Fresh Baked Rolls and Butter

Make your own Salad

Romaine, Baby Salad Greens, croutons, Feta, Cucumber, Tomato, Sweet Bell Peppers, Bermuda onion, Carrot, Radish, Parmesan Cheese, Greek, Caesar, and Balsamic Dressing

Station 2

Penne Pasta Bar

Pasta, Alfredo & Marinara Sauce, Sundried Tomatoes, Olives, Bell Peppers, Onion, Broccoli Flowerets, Fresh Herbs, Garlic, Parmesan Cheese

Station 3

AAA Tenderloin Steaks, BBQ Chicken, Grilled Pork Chops, Fillet of Salmon, Skewers of Gulf Shrimp and Scallops

Grilled Seasonal Vegetables
Roasted Garlic Mashed Yukon Gold Potatoes

Station 4

Dessert Station

New York Style Cheesecake, Apple Crisp, Crème Brulee, Sticky Toffee Pudding and Chocolate Mousse

Coffee and Tea Buffet

