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

