

WEST COAST BUFFET

Salads

Mixed Seasonal Greens with Selection of Dressings
Caesar Salad with Herbed Croutons and Freshly Grated Parmesan
Homemade Thai Noodle
Roasted Sweet potato Pancetta
Antipasto Platter

Carved Meats

Choice of One of the Following:
Baron of Beef with Homemade Gravy, Horseradish and Hot Mustard
Roast Pork Butt with Apple jus Demi

Entrees

Choice of Two of the Following:
Oven Baked Boneless Chicken Breast Sundried tomato and Havarti
Poached Cod Lion in Creamy Dill
Butternut Ravioli in a fresh sage cream
Creamy Prawn and Mushroom Risotto
Fresh Poached Wild Salmon Fillet with Lemon Dill Cream

Accompaniments

Fresh Seasonal Steamed Vegetables
Oven Roasted baby Yukon Potatoes

Assorted Fresh Bread & Rolls with Butter

Desserts

Assorted Buffet Cakes
May include,
Decadent Chocolate Cake
Mousse Cakes Mocha and Mandarin Orange Cheesecake
Chocolate, Strawberry Mousse Topped with Fresh Whipped Cream
Fresh Fruit tray

Freshly Brewed Coffee and Selection of Teas

Linen

Cost Per Person - \$31.95
Gratuity - 15%

