



## Dinner Buffet Menu

\$56 per person

### ❧ COLD MEDLEY ❧

Freshly Baked Artisan Breads  
Butter Leaf, Radicchio & Endive Salad  
Willow Green Salad *root vegetables, mushrooms, pepper curls & three mustard emulsion*  
Fire Roasted Vegetables Platter *with buffalo mozzarella & aged balsamic drizzle*  
Boston Lettuce & Frieese *prosciutto & smoky tomato vinaigrette*  
Cured Meats & Pickle Tray  
Canadian Cheese Board & Crackers  
Seafood Platter *add \$5 per person*  
*marinated mussels, shrimp, crab claws & smoked salmon with house made seafood sauce*

### ❧ HOT PLATES ❧

Seared Queen Charlotte Island Halibut  
*with honey curried spinach with a lemon thyme emulsion*

Pan Roasted Stuffed Chicken Breast  
*with caramelized onion, feta & olive, sun dried tomato pan gravy*

Garden Fresh Vegetables

Oven roasted Baby Potatoes  
*with fresh rosemary and garlic*

### ❧ CARVED ITEMS ❧

*Choice of one*

House Smoked Alberta Pork Loin *with wild mushroom sauce*

Salt Crusted Alberta "AAA" Striploin *with pink peppercorn jus*

Cedar Plank Pepper Salmon *with ginger onion relish*

### ❧ DESSERTS ❧

Tiramisu Torte, Fresh Fruit Pies  
Crème Brûlée, Chocolate Dipped Cookies, Lemon Tarts  
Chocolate Covered Strawberries  
Canadian Cheese Board & Crackers