



DINNER BUFFET

Minimum of 35 people

*Our dinner buffet includes salad, soup,
homemade rolls and butter, entrée selection with appropriate starch and vegetables bouquetière
Coffee, tea **or** decaffeinated coffee and choice of 2 desserts*

SALADS

- Angel hair pasta & broccoli** Garlic Dijon vinaigrette
- Caesar** Crisp romaine tossed with homemade Caesar dressing, croutons and Parmesan cheese
- Carrot and raisin slaw** Orange juice vinaigrette
- Fresh Fruit** Tossed in raspberry yogurt (optional)
- Fattoush** Lebanese style salad made with romaine, pita bread and a lemon mint dressing
- Greek** Fresh garden greens, feta cheese, Kalamata olives, cucumbers and tomatoes
- House** Balsamic vinaigrette, blue cheese, Ranch or house (olive oil-sundried tomato and herbs)
- Oriental noodle** Cabbage, crunchy noodles, nuts and sesame vinaigrette
- Potato** (Traditional American or Algerian style)
- Rainbow rotelli pasta** Wasabi vinaigrette
- Tabbouleh** A Middle-Eastern favourite

SOUPS

- Avgolemono** Greek style lemon chicken and rice
- Broccoli stilton**
- Cream of potato with leeks and dry sherry**
- Lentil** A hearty Lebanese soup made with orzo pasta and lentils
- Roasted garlic sun-dried tomato**
- Tomato blue cheese**

ENTRÉES

Please choose one of the following starches to accompany your entrée:

Couscous, penne pasta, basmati rice, our house rice, potato au gratin or oven-roasted potatoes

- Fresh halibut** Spinach and feta cheese, lemon hollandaise (Add \$4.00 per person)
- Fresh Alaskan salmon** Orange dill cream sauce (price may vary)
- Seafood Basquaise** In a stew of vegetables and olives
- Seafood curry** Coconut, apple yellow curry
- Chicken Cacciatore**
- Chicken Shawarma** Grilled chicken strips, garlic Aioli
- Chicken Tikka Masala Mild** curry with tomato and toasted fennel seeds
- Fesanjan Persian style** Caramelized onions, pomegranate molasses, Walnuts and pistachio sauce
- Poulet de Casablanca** Saffron, Kalamata olive and lemon sauce
- Poulet chasseur** Red wine mushroom sauce
- Aladdin's beef curry**
- Beef Bourguignon**
- Beef Stroganoff**

Boeuf de Provence (A delightful stew from France). We can prepare it with lamb if you prefer
Mousaka Seasoned ground beef, layered with sliced eggplant, topped with béchamel sauce
Prime rib of beef (Add \$5.00 per person. \$75.00 carver's fee will apply)
Sliced roast beef Forestière
Lamb Saag Spicy Indian spinach curry
Lamb tajin with pears Delightful Moroccan combination with subtle flavors
Lamb shish kebabs (Cooked medium rare unless you specify)
Roast leg of lamb We prepare this many different ways
Vegetables and pasta Pistachios, Gorgonzola cheese, white wine and cream, tossed with pasta
Eggplant Parmesan Sliced eggplant baked in marinara and topped with Romano and Mozzarella cheese
Pasta Primavera Fresh garden vegetables in a homemade pesto sauce
Vegetarian Couscous A stew of fresh vegetables over couscous
Vegetarian Lasagna
Vegetarian Mousaka Eggplant, mushrooms, tomatoes, zucchini and tofu baked with béchamel sauce

DESSERTS

Baklava Layers of almonds and walnuts in filo dough with honey and orange blossom water
Bread of Tunisia Baked almonds, walnuts and ground bread, soaked in honey, lemon and orange blossom water
Carrot cake One of the moistest you've ever had
Cheesecake (Lemon, chocolate, mango, mocha)
Chocolate Decadence Berry coulis
Chocolate éclair
Chocolate mousse
Homemade Ice Cream (Lemon, pistachio or raspberry chocolate)
Tart Tatin (French apple tart)
Tartlets (apple, cherry, key lime, chocolate pecan, etc...)
Napoleon
Spanish Style Sherry Flan
Tiramisu

\$24.00 for single entrée Add \$6.00 for each additional entrée

18% Service charge will be applied to all food and beverage

\$250.00 room rental

(Will include linen, set-up and breakdown, use of projector, screen wireless hand held microphone, etc...)