

## **DINNER BUFFETS**

**Minimum of 40 People**

*All buffet dinners are served with fresh locally made Portofino rolls and butter, fresh fruit and dessert trays, freshly brewed coffee, herbal tea and ice water.*

***Choice of 2 salads, 2 accompaniments, 1 vegetable, 1 entrée and 1 vegetarian entrée***

*\$24.95 per person*

***Choice of 3 salads, 2 accompaniments, 1 vegetable, 1 entrée and 2 vegetarian entrees***

*\$28.95 per person*

***Choice of 4 salads, 2 accompaniments, 2 vegetables, 2 entrees and 2 vegetarian entrees***

*\$32.95 per person*

*Add \$2.95 per person for an additional entrée choice*

**GF – gluten free**

**V – vegan (dairy free)**

**DF – dairy free**

**All prices are subject to applicable taxes and 15% gratuity  
Prices are subject to change**



## **DINNER BUFFETS**

### **Choice of Salads**

- Mixed Organic Greens (GF, V)
- Mediterranean Pasta Salad with Italian Dressing (V)
- Traditional Caesar Salad (GF option)
- Red Potato Salad with a Dijon Scallion Mayonnaise (GF, DF)
- Greek Salad with Balsamic & Olive Oil Vinaigrette (GF, V option)
- Pasta Salad with Sun Dried Tomatoes (V)
- Thai Noodle Salad with Asian Dressing
- Spinach Salad with Yogurt Dill Dressing (GF, V option)
- Asian Cucumber Salad with Soya Sauce Vinaigrette (V)

### **Choice of Accompaniments**

- Rice Pilaf (GF, V)
- Herb Roasted Potatoes (GF, V)
- Orzo with Roasted Garlic & Caramelized Onions (V)
- Candied Yams or Parsnips with Ginger (GF, V)
- Garlic Parmesan Mashed Potatoes (GF)
- Bread stuffing with Cranberry and Apples (V) – served with Roasted Turkey

### **Choice of Vegetables**

- Fresh Garden Peas with Pearl Onions (GF, V)
- Carrots tossed in Sweet Honey Dill (GF, DF, V option)
- Broccoli with Lemon Butter (GF)
- Cauliflower with Cheddar Sauce
- Medley of Seasonal Vegetables (GF, V)



## DINNER BUFFETS

### Choice of Entrees

Roasted Herb Chicken (GF, DF)

Chicken Parmigianino with a Rich Tomato Sauce

Lemon & Oregano Marinated Mediterranean Chicken (GF, DF)

Carved Roast Beef served with a Merlot Reduction (GF, DF roast beef only)

Prime Rib & Yorkshire Pudding with Au Jus \* (GF, DF)

Baked Fillet of Sole in a Lemon Cream Sauce\*

B.C. Baked Fillet of Salmon \* (GF, DF)

Honey Glazed Ham with Dijon Mustard (GF, DF)

Roast Pork Medallions with Apple Chutney (GF, DF)

Stuffed Pork Tenderloin (DF)

Three Cheese Meat Lasagna

Roasted Turkey with Cranberry Sauce and Turkey Gravy\*  
(GF, DF turkey and cranberry sauce only)

### Choice of Vegetarian Entrees

Cheese Tortellini with a Roasted Pepper Cream Sauce

Linguini with a Cream Portobello Mushroom Sauce

Red Thai Curry with Mushrooms, Onions & Tofu (GF, V)

Three Cheese Vegetarian Lasagna

Vegetarian Enchiladas (GF option)

**\* Subject to Market Prices**

