

Dinner Buffet Menus

ALL DINNER BUFFETS INCLUDE THE FOLLOWING:

Chef's Vegetarian Pasta
Chef's Choice Of Potato Or Rice Dish
Steamed & Buttered Seasonal Vegetables
Crisp California Greens & Dressings
Two Seasonally Featured Salads
Fresh Vegetable Crudités With Dip
Antipasto & Pickled Vegetables
Domestic & Import Cheese
Rolls & Butter
Seasonal Fresh Fruit
Dessert Squares, Tarts, French Pastries & Assorted Tortes
Seattle's Best Coffee & Tea



NOSE HILL BUFFET

Slow Roasted Prime Rib Of Alberta Beef
Cabernet Wine Reduction
Horseradish & Dijon Mustard

48.95 /
person

SKYLINE BUFFET

Roasted Sirloin Of Alberta Beef
Cabernet Reduction
Horseradish & Dijon Mustard

39.95 /
Person

HERITAGE BUFFET

Slow Roasted Prime Rib Of Alberta Beef
Cabernet Wine Reduction
Horseradish & Dijon Mustard
Cedar Planked West Coast Salmon

52.95 /
Person

Dinner Buffet Menus

PANORAMA BUFFET

58.95 /
Person

Roasted Tenderloin Of Alberta Beef
Cabernet Wine Reduction
Horseradish & Dijon Mustard
Barbequed Cedar Planked West Coast Salmon
Grilled Mediterranean Style Breast Of Chicken
Smoked Seafood Platter

**ASK OUR CATERING OFFICE FOR
ADDITIONAL MENU OPTIONS TO
ENHANCE YOUR BUFFET**



MIDNIGHT SNACK PACKAGES (AVAILABLE AFTER 9PM ONLY)

MENU ONE

39.95 /
tray

Slab Pizza (20 pieces)
Cheese / Hawaiian / Pepperoni

MENU TWO

8.95 /
person

Build Your Own Sandwich
Antipasto & Pickle with Olives

MENU THREE

10.95 /
person

Chicken Wings & Pork Rib-Lets
Fresh Vegetable Crudités & Dip

MENU FOUR

8.95 /
person

Fresh French Baguette Sandwiches
Pickled Vegetables & Olives