

**sheraton buffet**  
(minimum of 40 guests)

GARDEN GREENS  
TOSSED SALAD  
CAESAR SALAD  
ORIENTAL SALAD

VEGETABLE TRAY WITH GOAT CHEESE DILL DRESSING

CARVED TRIPLE A ROASTED ALBERTA TOP SIRLOIN OF BEEF

**YOUR CHOICE OF:**

POACHED HADDOCK BERCY

CARVED ROASTED PORK LOIN STUFFED WITH CRANBERRY DRESSING  
SERVED WITH PORK JUS

HERB CRUSTED CHICKEN BREAST

HERB AND GARLIC FLAVORED CREAMY MASHED POTATOES  
HONEY GLAZED CARROTS  
BROCCOLI WITH FRESHLY GRATED PARMESAN CHEESE

**DESSERT TABLE**

MINI TOFFEE CRÈME BRÛLÉE  
CHOCOLATE MOUSSE TORTE  
NANAIMO BARS

FRESHLY BAKED ROLLS AND WHIPPED BUTTER  
STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

\$42

**premium buffet**  
(minimum of 40 guests)

ARTISAN LETTUCE WITH RANCH AND BLUE CHEESE DRESSING  
BOSTON BIBB LETTUCE WITH MANDARIN ORANGES  
AND CREAMY CITRUS DRESSING  
CAESAR SALAD  
GREEK STYLE PENNE PASTA SALAD  
TOMATO AND CUCUMBER TRAY WITH RED ONIONS, FRESH BASIL  
AND BALSAMIC VINAIGRETTE

SEAFOOD TERRINE WITH SHRIMP AND GREEN PEPPERCORN DRESSING  
ROASTED ALBERTA PRIME RIB WITH PAN JUS

**YOUR CHOICE OF TWO:**

BRAISED PORK TENDERLOIN WITH SWEET AND SOUR SAUCE  
ROASTED CHICKEN WITH ITALIAN HERBS AND MUSHROOMS  
BAKED SALMON WITH SHRIMP SAUCE CARDINAL

LEMON FLAVORED RICE PILAF  
SCALLOP POTATOES  
HONEY GLAZED CARROTS  
GREEN BEANS WITH BACON AND ONIONS

**DESSERT TABLE**

MINI TOFFEE CREAM BRULE  
FRUIT TARTLETS  
CHOCOLATE MOUSSE TORTE  
DOUBLE CHOCOLATE BROWNIES

FRESHLY BAKED ROLLS AND WHIPPED BUTTER  
STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

\$62

**supreme buffet**  
(minimum of 40 guests)

TRADITIONAL TOSSED SALAD  
BABY GREENS  
SUNDRIED TOMATO AND RANCH DRESSING, RASPBERRY VINAIGRETTE  
CAESAR SALAD  
SAVOY CABBAGE AND RED APPLE SALAD WITH RICE VINAIGRETTE  
ASPARAGUS VINAIGRETTE SALAD  
PROSCUITTO HAM WITH GHERKINS  
ROASTED TOP SIRLOIN OF BEEF WITH CABERNET SAUVIGNON JUS

**YOUR CHOICE OF:**

ROASTED CHICKEN WITH OLIVES AND SAUCE DIABLE  
ROASTED LEG OF LAMB WITH ROSEMARY  
POACHED COD WITH LEMON, LIME SAUCE

BASMATI RICE  
ROASTED POTATOES WITH ONIONS  
BRAISED ZUCCHINI, RED PEPPERS, ONIONS  
WITH HERBS AND TOMATO CONCASSEE

**DESSERT TABLE**

CHEESECAKE  
STRAWBERRY MOUSSE TORTE  
NANAIMO BARS  
CHOCOLATE TORTE

FRESHLY BAKED ROLLS AND WHIPPED BUTTER  
STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

\$48

**cavalier buffet**  
(minimum of 40 guests)

ICEBERG LETTUCE TOSSED WITH CELERY, CARROTS AND FENNEL  
BABY SPINACH WITH ALMONDS  
PEPPERCORN RANCH, FRENCH AND BALSAMIC VINAIGRETTE  
CAESAR SALAD  
THAI NOODLE SALAD WITH SHRIMP  
TOMATO AND CUCUMBER TRAY WITH ORANGE SECTIONS, RED ONIONS AND  
RASPBERRY VINAIGRETTE

GRAVLAX WITH MUSTARD DILL DRESSING

ROASTED TRIPLE A NEW YORK STRIP LOIN WITH BORDEAUX JUS

**YOUR CHOICE OF TWO:**

CARVED BAKED HAM, GLAZED WITH PINEAPPLE EXTRACT  
BRAISED PORK TENDERLOIN WITH WILD MUSHROOM SAUCE  
GRILLED CHICKEN BREAST WITH LEMON SAUCE  
BAKED STEALHEAD TROUT WITH PARSLEY, LEMON BUTTER

CREAMY WHIPPED POTATOES WITH CARAMELIZED ONIONS  
RICE PILAF  
CAULIFLOWER POLONAISE  
GINGER FLAVORED CARROTS  
GREEN BEANS WITH ALMONDS

**DESSERT TABLE**

CAVALIER ICE CREAM BAR  
VANILLA AND CHOCOLATE ICE CREAM  
OREO COOKIE CRUMBS, SMARTIES, TOASTED ALMOND  
SLICES AND TOASTED COCONUT  
ASSORTED TARTLETS AND CHOCOLATE MOUSSE TORTE  
FRESHLY BAKED ROLLS AND WHIPPED BUTTER  
STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

\$54