



Sheraton

sheraton buffet
(MINIMUM OF 40 GUESTS)

GARDEN GREENS
TOSSED SALAD
HOUSE DRESSING, FRENCH DRESSING AND RASPBERRY VINAIGRETTE
MARINATED MUSHROOM SALAD
CAESAR SALAD
ORIENTAL SALAD
VEGETABLE TRAY WITH DILL DRESSING
CARVED TRIPLE A ROASTED ALBERTA BARON OF BEEF

SELECT ONE OF THE FOLLOWING:

BAKED COD WITH DILL SAUCE
HERB CRUSTED CHICKEN BREAST
CARVED ROASTED PORK LOIN STUFFED WITH WILD MUSHROOM
SERVED WITH A MUSHROOM CREAM SAUCE

CREAMY WHIPPED POTATOES
HONEY GLAZED CARROTS
BROCCOLI MALANESE

DESERT TABLE:

STRAWBERRY MOUSSE TORTE
CARROT CAKE
ALMOND PEAR FLAN
STRAWBERRY RHUBARB PIE
MINI CRÈME CARAMEL
NANAIMO BARS
CHOCOLATE MOUSSE TORTE
FRUIT FLAN
CHOCOLATE BUTTER CREAM TORTE

COFFEE OR TEA
FRESH ROLLS AND BUTTER

39.00



Sheraton

cavalier's deluxe buffet
(MINIMUM OF 40 GUESTS)

GARDEN GREENS
BABY SPINACH LEAFS
SPRING BABY GREENS
TOMATO AND CUCUMBER TRAY WITH ORANGE MANDARIN SECTIONS
AND RED ONION RINGS
HOUSE DRESSING, BALSAMIC VINAIGRETTE AND
RASPBERRY VINAIGRETTE
CAESAR SALAD
SEAFOOD PASTA SALAD
SEAFOOD TERRINE WITH DILL DRESSING
ALBERTA PRIME RIB WITH PAN JUS

SELECT TWO OF THE FOLLOWING:

ROASTED CHICKEN CHASSEUR
BAKED SALMON WITH LOBSTER SAUCE
ROASTED PORK LOIN WITH APPLE AND CRANBERRY STUFFING
ROASTED POTATOES
RICE PILAF
VEGETABLES IN SEASON

DESSERT TABLE:

CHOCOLATE FOUNTAIN WITH FRESH FRUIT AND BANANA BREAD
CAVALIER ICE CREAM SUNDAE BAR WITH ALL THE TRIMMINGS
CHOCOLATE MOUSSE TORTE
APPLE TORTE
CARROT CAKE
FRUIT TARTLETS
MINI CRÈME BRULÉE
BLACK FOREST CAKE
STRAWBERRY MOUSSE TORTE
CREAM PUFFS

COFFEE OR TEA
FRESH ROLLS AND BUTTER

59.00



Sheraton

dinner buffet

(MINIMUM OF 40 GUESTS)

BABY GREENS
TOSSED SALAD
SUN DRIED TOMATO AND BASIL DRESSING, HOUSE DRESSING AND
RASBERRY VINAIGRETTE
GREEK STYLE PASTA SALAD
GERMAN POTATO SALAD WITH YOGURT DRESSING
CAESAR SALAD
GRAVLAX WITH MUSTARD DILL DRESSING
ROAST TOP SIRLOIN OF BEEF WITH CABERNET SAUVIGNON JUS

SELECT ONE OF THE FOLLOWING:

ROAST LEG OF LAMB
ROASTED CHICKEN WITH ROSEMARY
POACHED HADDOCK WITH WHITE WINE SAUCE, MUSHROOMS
AND PARSLEY
CREAMY WHIPPED POTATOES
SELECTION OF SEASONAL VEGETABLES

DESSERT TABLE:

BLACK FOREST CAKE
CHOCOLATE MOUSSE TORTE
BLUEBERRY TARTLETS
ALMOND TARTLETS
FRUIT FLAN
CHOCOLATE BUTTER CREAM TORTE
MINI CRÈME BRULEE
CHEESECAKE

COFFEE OR TEA
FRESH ROLLS AND BUTTER

45.00



Sheraton

sheraton supreme buffet
(MINIMUM OF 40 GUESTS)

BABY SPINACH LEAFS
BABY GARDEN GREENS
TOSSED SALAD
PEPPER CORN RANCH DRESSING, FRENCH DRESSING AND
RASPBERRY VINAIGRETTE
GREEK SALAD
THAI NOODLE SALAD WITH SHRIMP
CAESAR SALAD
ASPARAGUS WITH OLD FASHION STYLE HAM AND ORANGE
INFUSED MAYONNAISE
ROAST TRIPLE A NEW YORK STRIP LOIN WITH BORDEAUX JUS

SELECT TWO OF THE FOLLOWING:

POACHED SALMON WITH MUSTARD DILL CREAM SAUCE
GRILLED CHICKEN BREAST "PROVENCE"
BRAISED PORK TENDER LOIN IN ONION AND GARLIC SAUCE
CARVED HAM WITH PINEAPPLE GRAND MARNIER SAUCE
ROASTED BABY POTATOES
RICE PILAF
GREEN BEANS AMANDINE
HONEY GLAZED CARROTS
CAULIFLOWER

DESSERT TRAY:

CAVALIER ICE CREAM SUNDAE BAR WITH ALL THE TRIMMINGS
ASSORTED TARTLETS AND CHOCOLATE MOUSSE TORTES

COFFEE OR TEA
FRESH ROLLS AND BUTTER

50.00



Sheraton

vegetarian selections

GRILLED SEASONAL VEGETABLE LASAGNA

MARINATED VEGETABLES TOSSED IN TOMATO SAUCE OR ALFREDO SAUCE TOPPED WITH SPINACH AND FOUR CHEESES

VEGETABLE STRUDEL

ROASTED VEGETABLES WRAPPED IN PHYLLO WITH A ZESTY TOMATO SAUCE

BROILED TUSCAN VEGETABLES

ASSORTED VEGETABLE DRIZZLED WITH OLIVE OIL AND HERBS BROILED AND BAKED WITH PARMESAN CHEESE AND SERVED ON RICE PILAF