

BUFFET DINNER 2010

Freshly Baked Rolls and Butter

Seafood

Display of Marinated Baby Shrimp, Chilled Mussels and Salmon with Lemon, Capers and Cocktail Sauce

Salads

Winter Green Salad with Tomato, Cucumber and Matchstick Carrots accompanied by a Trio of Festive Dressings

+

Roasted Beet and Carrot Salad with Ricotta, toasted Walnuts and Oregano Vinaigrette

+

Baby Romaine Lettuce with Prosciutto, shaved Parmesan and Classic Caesar Dressing

+

Gribiche Style Potato Salad

Pasta

Baked Penne with Blistered Cherry Tomatoes and Herb Pesto Sauce

Entrees

Roasted Turkey Breast with braised Leg and Cranberry Stuffing and Turkey Jus

+

Select one Carving Station in advance

Bacon wrapped Pork Loin with Mustard Jus

Or

Herbed Roasted Beef au Jus

Add a third Entrée for an additional \$5/person

Served with

Maple Roasted Medley of Winter Vegetables

+

Roasted Mini Red Potatoes or Sweet Potato Mash

Dessert

Tropical Fruit Display

+

Hot Apple Crumble

+

Festive Tortes and Cakes

Served with Coffee, Tea & Decaf

\$42/person

Plus applicable taxes and gratuities

