

dinner buffets



living skies buffet

50 person min. | \$30.50 per person

- our bakery's fresh baked rolls & artisan bread with butter
- mixed market greens with vinaigrettes
- caesar salad with cherry smoked bacon and asiago cheese OR spinach salad with fresh pears, stilton cheese, candied pecans and bermuda onions with vodka blueberry vinaigrette
- sliced tomato salad with cucumbers, peppers, bermuda onions and feta goat cheese
- chef's selection of five freshly prepared salads
- fresh vegetable platter with a creamy herb dressing
- assorted pickle & olive platter
- imported & domestic cheese display
- **your selection of roasted angus reserve beef OR sterling silver crown roast of pork**
- chef's choice of starch and fresh seasonal vegetables
- our pastry chef's dessert buffet and a choice of one hot dessert:
 - bread pudding with caramel sauce
 - four berry cobbler
 - creamy rice pudding
 - strawberry & rhubarb crisp
- freshly brewed coffee & tea

each additional hot entree is \$3.00 per person; see list under saskatoon buffet

saskatoon buffet

25 person min.

choice of one entree | \$27.50 per person
choice of two entrees | \$30.50 per person

- assorted rolls, baguettes & butter
- mixed baby greens with vinaigrettes
- chef's selection of five freshly prepared salads
- fresh vegetables & dip
- domestic cheese display
- assorted pickle & olive display
- fresh seasonal vegetables
- chef's choice of starch
- pastry chef's display of in-house made desserts
- and a choice of one hot dessert:**
 - bread pudding with caramel sauce
 - four berry cobbler
 - creamy rice pudding
 - rhubarb & strawberry crisp
- freshly brewed coffee & tea

buffet entree selections

- loin of pork stuffed with sundried tomato, mushrooms, spinach & smoked cheese
- roasted chicken with your choice of one of the following sauces:
honey pecan, southern fried, lemon pesto or peppercorn
- basa fish grilled with a lemon and fresh herb rub
- red wine braised pot roast with root vegetables
- fall off the bone pork ribs in a choice of: bourbon barbeque, caribbean chili, greek, honey garlic or lemon pepper herb
- florentine or vegetarian lasagna
- hand-pinched perogies and rice or meat cabbage rolls
- naturally cherry smoked ham sided served with grainy mustard sauce
- turkey en croute all breast meat with peppers, onion, roasted garlic & sundried tomatoes in a veloute sauce
- vegan tart, fresh spinach, caramelized onion, fennel, sundried tomato, mushrooms and roasted garlic

if less than the minimum numbers are guaranteed, there will be an additional charge of \$3.00 per person