

Plated Dinner Menus '12

Choice of:

Seasonal Market Greens OR Chef's Daily Creation from the Soup Kettle

Choose between:

Potatoes OR Rice Pilaf and accompanied with Garden Fresh Vegetables

ENTRÉES: Served with Assorted Bread rolls & Butter

Crumb Fried Chicken Breast **\$37.95**
Sesame Teriyaki Glaze

Roasted Loin of Pork **\$37.95**
Filled with Dried Fruits & an Apple Brandy Sauce

Pacific Halibut **Market Price**
Encrusted with Cornmeal & Pistachio with Basil Mushroom Cream

Filet of Salmon **\$38.95**
With Chives & Lemon Butter

Roast Striploin of Beef **\$41.95**
With Roasted Garlic Jus

Roasted Prime Rib of Beef **\$41.95**
With Roasted Garlic Jus

New York Steak **\$41.95**
8oz. Centre Cut & Shallot Butter

Steamed or Baked Atlantic Lobster **Market Price**

CHOICE OF DESSERTS

Choose Any One

Cognac Chocolate Cherry Cake with Raspberry Coulis

Oven Baked Cheesecake with Fruit Sauce

Fresh Fruit & Custard Tart

Double Chocolate Mousse Cake

Freshly Brewed Coffee & Tea

(Minimum 50 – 100 People)

Above menus are served in a private room.

All prices subject to 15% gratuity & applicable taxes.

ALL COURSES MUST BE SAME – VEGETARIANS WILL BE ACCOMMODATED

Dinner Menu '12

PACIFIC BUFFET

Assorted Bread Rolls & Condiments

SALADS

Seasonal Market Greens with House Dressing
Traditional Potato Salad

COLD SELECTION

Garden Fresh Vegetable Tray with Zesty Ranch Dip
Assorted Relish Tray
Selections of Cold Cuts Served with Mustard & Chutney

HOT ENTREES:

(Your Choice of One Hot Item)

Beef Stroganoff with Pickles & Sour Cream
Tender Chicken Filets with a Tarragon Cream Sauce
Baked Lasagna with Spinach & Ricotta Cheese

Garden Fresh Steamed Vegetables
Choose between: Parsley Potatoes or Rice Pilaf

DESSERTS

Fresh Fruit Coupe
Crème Caramel
French Pastries and Assorted Pies

Freshly Brewed Coffee / Tea

\$35.95 Per Person
(Minimum 60 People)

*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

Dinner Menu '12

WEST COAST BUFFET

Assorted Bread Rolls & Condiments

SALADS

Seasonal Market Greens with House Dressing

Potato Salad with Scallions

Penne Pasta Salad

Thai Noodle salad with Salted Peanuts

COLD SELECTION

Garden Fresh Vegetable Tray with Zesty Ranch Dip

Assorted Relish Tray

Selections of Cold Cuts Served with Mustard & Chutney

HOT ENTREES: (Your Choice of Two Items)

Sesame Chicken Stir Fried

Roast Beef with Mushroom & Onion

Beef Stroganoff with Pickles & Sour Cream

Baked Lasagna with Spinach & Ricotta Cheese

Garden Fresh Steamed Vegetables

Choose between: Parsley Potatoes or Rice Pilaf

DESSERTS

Fresh Fruit Salad

Oven Baked Cheesecake with Fruit Sauce

Selection of Tortes & French Pastries

Freshly Brewed Coffee /Tea

\$41.95 Per Person

(Minimum 60 People)

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Dinner Menu '12

LANDMARK BUFFET

Assorted Bread Rolls & Condiments

SALADS

Seasonal market Greens with House Dressing

Potato Salad with Scallions

Rotini with Pesto Mayonnaise

Wild Rice & Shrimp Salad

Tomato & Bermuda Onion Salad

COLD SELECTION

Garden Fresh Vegetable Tray with Zesty Ranch Dip

Assorted Relish Tray

Seafood Antipasto (Clams, Mussels, Peel & Eat Prawns)

HOT ENTREES

Your Choice of Two Hot Items

Carved Roast Beef au Jus

Chicken Breast with button Mushroom Sauce

Salmon Medallions presented with Shrimps & Dill Cream Sauce

Baked Lasagna with Spinach & Ricotta Cheese

Garden Fresh Steamed Vegetables

Choose between: Parsley Potatoes or Rice Pilaf

DESSERTS

Fresh Fruit Salad

Oven Baked Cheesecake with Fruit Sauce

Pecan Pie, Fruit Pies

Assorted Caked & French Pastries

Freshly Brewed Coffee / Teas

\$46.95 Per Person

(Minimum 60 People)

Above menus are served in a private room.

All prices subject to 15% gratuity & applicable taxes.