



Hot Buffet Menu

PROTEIN OPTIONS (PICK 2)

Herb Crusted Roast Beef

Our famous blend of marinating herbs, crusting AAA Grade Alberta Beef - Served with a delicious house gravy

Smoky Pulled Pork

Hickory-smoked and hand-pulled, served with a tangy house BBQ sauce.

Roast Chicken

Succulent, slow-roasted chicken with golden, crispy skin, seasoned to perfection with aromatic herbs and garlic.

Portobello Mushrooms

Meaty, marinated mushrooms with house-made sauce glaze and various herbs

CARBS/SIDES (PICK 2)

Garlic-Herb Mashed Potatoes

Creamy, buttery whipped potatoes infused with roasted garlic and fresh herbs.

Classic Mac & Cheese

Elbow pasta in a rich, velvety three-cheese sauce with a golden breadcrumb topping.
(Customize Available)

Buttered Basmati Rice

Fragrant basmati rice cooked with a touch of butter

Parmesan Fries

Golden and Crispy Fries tossed in seasoning, herbs and Parmesan

Vegetable Fried Rice

Wok-tossed jasmine rice with scrambled eggs, carrots, peas, and green onions, seasoned with soy sauce and a hint of garlic

**SPECIAL REQUEST?
LET US KNOW!**

APPETIZERS (PICK 2)

Spinach & Artichoke Dip

Rich, cheesy blend with toasted baguette slices

Buffalo Cauliflower Bites

Roasted cauliflower tossed in spicy Buffalo sauce, with house dip.

Caprese Skewers

Cherry tomatoes & fresh mozzarella drizzled with balsamic glaze.

Mini Pretzels

Fresh, Home-Made pretzels - served with home recipe dijon sauce

Veggie Tray

Fresh, assorted seasonal veggies - served with homemade Ranch

Fruit Tray

Fresh, assorted seasonal fruits showed beautifully on tray

Fruit & Veggie Tray

Fresh, assorted seasonal fruits and veggies - split portion

DESSERTS (INCLUDED)

Assorted Seasonal Pastries

House favourite seasonal pastries, baked fresh and presented beautifully to share

PRICING ADJUSTMENTS BASED ON CUSTOMIZATION - FULL CUSTOMIZATION AVAILABLE