



Empire Evening Dinner Buffet

(20 Person Minimum)

Dinner Rolls & Butter , Domestic & Imported Cheese Board, Assorted Pickle and Olive Plate,
Garden Fresh Vegetable Platter with Dip,
Smoked Arctic Char Fish Platter

Choice of Four Salads

Marinated Vegetable Salad, Tomato & Cucumber Salad
Fresh Market Greens with Dressing, Spinach Harvest Salad with Mandarin Orange Dressing,
BLT Salad (Romaine with Basil, Tomato, Bacon, & Cheese),
Roasted Garlic Caesar Salad, Caribbean Jicama Salad, Mediterranean Lentil & Rice Salad
Yellow & Green Bean Salad with Toasted Almond

Choice of Two Hot Selections

Lamb chop with Mint Jus
Poached Salmon with Bell Pepper and Chive Cream Sauce
AAA Alberta Prime Rib with Sherry Au Jus
Breast of chicken stuffed with Cream Cheese, Spinach & Almond
Braised Tenderloin Tip with Button Mushrooms and Potato
Slow Roasted Turkey with Cranberry & Sage Dressing

Carving Station is available for an additional \$2.00 per person
Additional Hot Selections \$4.00 Per Person
Selections accompanied by Fresh Vegetable Medley

Choice of Two Side Dishes

Roasted Baby Red Potatoes, Garlic Mashed Potato,
Rice Pilaf or Potato & Cheese Perogies

Dessert Buffet

A Selection of Jean's Sweet Treats
Homemade Pie, Tortes, Cheesecakes, Crisps, Parfaits, Custards, Seasonal Fruit Tray, and Assorted
Cookies and Squares

\$40.00 Per Person

Freshly Brewed Coffee & Specialty Teas.

Bottled wine available for dinner service, please see our wine list.

All food and beverage prices are subject to 17% gratuity and 5% GST.
Valid to December 31, 2009. Prices are subject to change.

****Custom themed buffets designed by our Chef are available upon request****