

Designer Dinner Menu

***Bartending service. Minimum bar sales, per hour / per bartender charge will apply

Please choose 3 of the following salads

Mediterranean Grilled Vegetable Pasta Salad with Crumbled Feta & Balsamic & Olive Oil Drizzle Classic
Caesar Salad with House Made Herbed Croutons
Asian Noodle Salad with Mushrooms, Snow Peas, Bean Sprouts, Sesame Seeds & Spicy Peanut Dressing
Spinach Salad with Pancetta & Goat Cheese Crisps. Served with Honey Dijon Dressing
Organic Greens with Oranges, Almonds, Dried Cranberries, Feta & Champagne-Strawberry Vinaigrette
Moroccan Cous Cous Salad with Olives, Apricots, Sundried Tomatoes, Peppers & Artichokes
Curried Rice Salad with Granny Smith Apples, Sultanas & Toasted Almonds
Mexi-5-Bean Salad with Fresh Cilantro, Citrus and a Touch of Sweet
Confetti Potato Salad with Yams, Sweet Potato & Baby Red Potatoes with Creamy Dijon Dressing
Chipotle-Ranch Penne Pasta Salad

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### Please choose 1 of the following pasta dishes

Mama Mia Rotini Pasta Bolognese or Tomato-Basil Rotini Marinara or Penne Pasta Alfredo

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Please choose 2 of the following entrée items

Baron of Beef with Dijon Mustard, Horseradish Cream, and Fresh Herb Pan au Jus
Oven Baked Ham Bathed in our Caribbean Glaze & Served with Dijon Mustard
Okanagan Peach Glazed Pork Loin
Honey Dijon Breast of Herbed Chicken
Slow Roasted Turkey, Country Herb & Butter Stuffing, Home-Made Pan Gravy & Cranberry Sauce
(available October 1st – December 31st only)

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### Also included at the buffet

Rosemary Oven Roasted Potatoes or Garlic-Cilantro Rice  
Seasonal Mixed Vegetables in a Fresh Herb & Butter Demi-Glaze  
Basket of Focaccia, Whole Wheat & White Dinner Rolls with Whipped Herbed Butter

### Sweet Sensations

Chef's Daily Dessert Selection  
Gourmet Coffee & Tea