



DINNER MENUS

WILDFIRE DINNER BUFFET

(Minimum 20 guests)

(Menu not available any Saturday in December)

Assorted Breads & Rolls
Chef's Selection of Two Gourmet Salads
Tossed Salad
Chef's Choice Potato
Seasonal Vegetables
Assortment of Fresh Pastries, Tarts, Pies & Mousses
Coffee & Tea
\$15.75 per person

Add you choice of hot items

(Minimum two items)

Carved Prime Rib au Jus (minimum of 30 guests) - **\$16.00** per person

Grilled Chicken Breast with Wild Mushroom Sauce - **\$12.00** per person

BBQ Chicken - **\$13.00** per person

BBQ Baby Back Ribs - **\$13.00** per person

Atlantic Filet of Salmon with Lemon Cream Sauce - **\$14.50** per person

Grilled Veggie Fusilli Pasta- **\$8.00** per person

Please Add 15% Gratuity and 5% GST.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of the signing of the final BEO.



MOUNT NORQUAY PLATED DINNER

Starter

Fresh Market Greens with Chef's Choice of Dressing
Bread & Butter

Entrée

(Select two choices for group. Individual entrée choices must accompany your final rooming list)

Oven Roasted Rainbow Trout

Glazed with chive herb butter

Grilled Chicken Breast

With Honey Bourbon Mushroom Sauce

Pan Seared Salmon Fillet – 6oz

With Tomato Bruschetta

Grilled Alberta Sirloin Steak 8 oz

With Peppercorn Sauce (Grilled to medium)

Roasted Prime Rib

(Add \$8.25 per person)

(Must have a minimum of 20 orders)

All entrees served with Chef's choice of potatoes and seasonal vegetables

Dessert

Chef's Choice of Dessert & Coffee & Tea Service

\$37.00 per person

Please add 15% gratuity and 5% GST to above prices.

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CASCADE MOUNTAIN PLATED DINNER

Starter

Roasted Tomato Tart with Pesto Drizzle
Bread & Butter

Salad

Fresh Market Greens with Chef's Choice of Vinaigrette

Entrée

(Select three choices for group. Individual entrée choices must accompany your final rooming list)

8 oz Alberta **New York Steak**, with Peppercorn Sauce (Grilled to Medium)

Roasted Prime Rib, Roasted to Medium
(Must have a minimum of 15 orders)

6 oz Pan **Seared Salmon Filet** with Tomato Bruschetta

6 oz Roasted Chicken Supreme with Honey Bourbon Mushroom Sauce

7 oz Oven **Roasted Trout Filet** with Herb Butter

All entrees served with Chef's choice of potatoes and seasonal vegetables

Dessert

Chef's Choice of Dessert
Coffee & Tea Service

\$44.00 per person

Please add 15% gratuity and 5% GST to above prices.

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GREAT CANADIAN BBQ BUFFET EVENT

(20 Person Minimum)

Mixed Greens with Assorted Dressings
Pasta Salad
Seven Bean Salad
Crusty Rolls with Butter

Group choice of two entrees.

Free Range Canadian Chicken Breast
Grilled Fillet of Salmon
BBQ Pork Ribs
New York Steak

Chef's Choice of Dessert

All entrees include baked potato, corn on the cob, grilled market vegetables

\$38.00 per person

BBQ BEVERAGES

Domestic Canadian Beer - \$5.75 per each, based on consumption
Red & White Canadian Wine - \$7.50 per glass, based on consumption

Please Add 15% Gratuity and 5% GST.

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