



## *Dinners - Buffet Style*

**Pasta Bar** ..... \$23.95 per person

(Limited to groups of 500 and under)

### Salads

Chef's Selection of Five Assorted Salads

Penne Rigate

Tricolour cheese Tortellini

Tomato Basil Sauce

Tarragon and Smoked Chicken Cream Sauce

### Vegetable

Chef's Selection of Seasonal Vegetable(s)

Homemade Breads & Garlic Bread,

Butter

Coffee OR Tea OR Milk

After Dinner Mints

### Dessert

Selection of One Dessert - *pre-set or served*

*Minimums may be required.*

*Menus and prices are subject to change.*

*All prices are subject to an applicable service charge and GST.*

## *Dinners – Buffet Style*

**Prairie Classic Dinner Buffet**.....\$25.95 per person

### Salads

Chef's Selection of Five Assorted Salads

### Entrées ~ (choice of two)

Julienne Chicken Fillet tossed with Oriental Vegetables  
 Fillet Chicken—Greek Style  
 Oven Roasted Chicken Pieces with an Array of Seasonings  
 Roasted Glazed Honey Ham  
 Braised Meatballs with Creamy Mushroom Sauce  
 Skewers of Marinated Greek Pork Souvlaki  
 Cheese Tortellini with Tomato-Basil Coulis

Seasoned Fillet of Chicken  
 Mediterranean Chicken Fillet  
 Oriental Style Ginger Beef with Lemon Sauce  
 Slow Roasted Carved Canadian Beef au jus  
 Breaded Pork Cutlet with Wild Mushroom Sauce  
 Festive Turkey with Sage Dressing & Cranberries  
 Lasagna—Meat or Vegetarian

### Accompaniment ~ (choice of one)

Gourmet Scalloped Potatoes  
 Lemon Greek Potatoes  
 Oven Roasted Potatoes  
 Rice Pilaf  
 Seven Grain Rice  
 Roasted Baby Potatoes  
 Whipped Potatoes - *Choice of Creamy, Garlic, or Bacon & Cheese*

### Vegetable

Chef's Selection of Seasonal Vegetable(s)

Homemade Breads & Butter, Coffee, Tea, Milk, After Dinner Mints

### Dessert

Selection of One Dessert - *pre-set or served*

### Dessert Menu

Choice of one dessert (listed below), included in above menu prices.

Cheesecake with Fruit Topping, Lemon Meringue Pie, Carrot Cake, Trifle, Brownie Obsession,  
 Silk Chocolate Truffle Cake, Black Forest Cake, Strawberry Shortcake, Fruit Pie, Lemon Cream Shortcake,  
 Pecan Caramel Delight, Chocolate Brownie, Berry Cobbler, Prairie Berry Crumble,  
 Bread Pudding

### Dessert Buffet

Chef's selection of five of the above ..... add \$1.95 per person

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SASKATOON'S  
ARTS & CONVENTION  
CENTRE

## *Dinners - Buffet Style*

**Saskatchewan Classic Dinner** .....\$27.95 per person

### Salads

Field Greens and Assorted Vinaigrettes, Prairie Pulse Salad, Barley Tabbouleh Salad,  
Saskatchewan Bounty Vegetable Tray

### Entrée ~ (choice of three)

Grainy Dijon Mustard Pork Loin  
Baked Chicken Pieces with Saskatoon Berry Chutney  
Cabbage Rolls and Perogies with Sour Cream  
Farmer's Sausage  
Carved Roast Beef with Wild Mushroom Gravy

### Accompaniment

Wild Rice with Bacon and Peppers  
Seven Grain Rice

### Vegetable

Roasted Root Vegetables

Homemade Breads & Butter, Coffee, Tea, Milk and After Dinner Mints

### Dessert

Prairie Berry Crumble

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*Dinners - Buffet Style*

## *Dinners - Buffet Style*

**Centennial Executive Dinner Buffet.....** \$33.95 per person

### **Salads**

Caesar Salad  
Greek Salad,  
pinach with Fall Fruit and Blue Cheese Salad,  
Fresh Garden Salad,  
Mediterranean Pasta Salad

### **Cold Dishes**

Cold Icelandic Shrimp Bowl,  
Fresh Fruit and Deluxe Cheese Platter

### **Entrée ~ (choice of three)**

Slow Roasted Canadian Carved Roast Beef au jus  
Roasted Glazed Honey Ham  
Slow Roasted Canadian Prime Rib of Beef au jus  
Julienne Chicken Fillet with Alfredo Sauce  
Pork Loin stuffed with Wild Rice & Glazed with Apple Maple  
Mediterranean Chicken Fillet  
Medallions of Pork Tenderloin with Dijon Cream Sauce  
Greek Style Boneless Chicken Breast  
Kamaboko Crab Chunks and Jumbo Shrimp au Gratin

### **Accompaniment ~ (choice of one)**

Whipped Potatoes - *Choice of Creamy, Garlic, or Bacon & Cheese*  
Scalloped Potatoes,  
Lemon Greek Potatoes,  
Oven Roasted Potatoes,  
Roasted Baby Potatoes  
Rice Pilaf,  
Seven Grain Rice

### **Vegetable**

Chef's Selection of Garden Vegetables and Portabello/Crimini Mushroom Sauté

Homemade Breads & Butter, Coffee, Tea, Milk, After Dinner Mints

### **Dessert**

Chef's Choice of Five Premier Desserts

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## *Dinners - Buffet Style*

**Provincial Diplomat Dinner Buffet** ..... \$28.95 per person

### Salads

Chef's Selection of Four Assorted Salads

### Additional

Fresh Fruit and Deluxe Cheese Platter, Cold Icelandic Shrimp Bowl

### Entrée

Choice of one from each category

Choice of 2 from Category B add ..... \$3.95 per person

### Category A

Greek Style Boneless Chicken Fillet  
Julienne Chicken Fillet with Oriental Vegetables  
Mediterranean Chicken Fillet  
Orange/Cranberry Glazed Chicken Fillet  
Oven Roasted Seasoned Country Chicken Pieces  
Roasted Glazed Honey Ham  
Skewers of Marinated Greek Pork Souvlaki  
Slow Roasted Canadian Carved Roast Beef au jus

### Category B

Chicken Cordon Bleu  
Festive Roast Turkey with Sage Dressing and Cranberries  
Roast Pork Loin with Orange/Cranberry or Sour Cherry Glaze  
Seared Salmon Fillet with Lemon Caper Sauce  
Slow Roasted Canadian Carved Roast Beef au jus  
Slow Roasted Canadian Prime Rib of Beef with au jus

### Accompaniment ~ (choice of one)

Whipped Potatoes - *Choice of Creamy, Garlic, or Bacon & Cheese*  
Scalloped Potatoes  
Lemon Greek Potatoes  
Oven Roasted Potatoes  
Roasted Baby Potatoes  
Rice Pilaf  
Seven Grain Rice

### Vegetable

Chef's Selection of Seasonal Vegetable(s)

### Dessert

Selection of One Dessert pre-set or served

Homemade Breads & Butter, Coffee, Tea, Milk, After Dinner Mints

### Dessert Menu

Choice of one dessert (listed below), included in above menu prices.

Cheesecake with Fruit Topping, Lemon Meringue Pie, Carrot Cake, Trifle, Brownie Obsession,  
Silk Chocolate Truffle Cake, Black Forest Cake, Strawberry Shortcake, Fruit Pie, Cheesecake Crepe,  
Lemon Cream Shortcake, Pecan Caramel Delight, Chocolate Brownie, Berry Cobbler, Prairie Berry Crumble,  
Bread Pudding

### Dessert Buffet

Chef's selection of five of the above ..... add \$1.95 per person

*Minimums may be required.*

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