

THE MAIN EVENT

Centennial Platinum.....\$35.95
(minimum 75 people)

Entrées *(choice of three)*

- Festive Smoked Leg of Ham *(carved)*
- Grilled Greek Style Chicken Breast
- Julienne Roasted Chicken Fillet with Alfredo Sauce
- Garlic Grilled Medallions of Pork Tenderloin with Dijon Cream Sauce
- Slow Roasted Canadian Beef au Jus *(carved)*
- Roasted Pork Loin with Sun Dried Cherry Pinot Noir Sauce
- Kamaboko Crab Chunks and Jumbo Shrimp Alfredo
- Lemon Herb Roasted Chicken Breast

Salads

- Caesar Salad or Greek Village Salad
- Spinach Salad with Button Mushrooms, Egg and Creamy Bacon Dressing
- Mediterranean Pasta Salad
- Southwestern Potato Salad

Antipasto Platter

- Marinated Olives, Pickles, Roasted and Grilled Vegetables with Aioli Dip

Spuds & Grains *(choice of one)*

- Chef's Special Recipe Oven Roasted Potato
- Rosemary Gourmet Baby Potato
- Roasted Garlic Whipped Potato
- Long Grain and Wild Rice Pilaf with Mushrooms
- Lemon Greek Potato
- Roasted Yam and Yukon Gold Potato
- Baked Potato with Sour Cream, Butter and Real Bacon Bits
- Roasted Vegetable Couscous

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

Sweet Finalé *(Chef's Choice of 6 assorted Desserts)*

- Chef's Deluxe Dessert Buffet
- New York Cheesecakes, Tortes and Fancy Cakes \$2.00

Fresh Baked Breads and Butter

Coffee and Tea

*Menus and prices are subject to change.
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THE MAIN EVENT

Centennial Diamond.....\$33.95
(minimum 100 people)

Choice of one from each category

First Entrée

Grilled Greek Style Chicken Breast
Orange and Cranberry Spiced Chicken Breast
Grilled Sweet Chili Chicken Breast
Oven Roasted Chicken Pieces
Julienne Roasted Chicken Breast with Alfredo Sauce
Three Cheese Tortellini with Roasted Vegetable Marinara Sauce
Slow Roasted Canadian Beef au Jus (carved)

Second Entrée

Festive Smoked Leg of Ham (*carved*)
Slow Roasted Canadian Beef with au Jus (*carved*)
Roast Pork Loin Glazed with Honey Dijon (*carved*)
Festive Turkey with Sage Dressing and Cranberries
Chicken Kiev - Chicken Breast stuffed with Butter and Herbs
Poached Salmon Fillet with Lemon Caper Sauce

Salads

Chef's Selection of Four Seasonal Salads, Deluxe Cheese and Fruit Platter
Cold Icelandic Shrimp Bowl

Spuds & Grains (*choice of one*)

Cheese and Chive Scalloped Potato, Roasted Garlic Whipped Potato,
Bacon and Cheese Whipped Potato, Baked Potato with Sour Cream and Butter,
Baby Roasted Gourmet Potato, Creamy Whipped Potato, Chef's Own
Oven Roasted Potato, Long Grain and Wild Rice Pilaf, Seven Grain Rice

Vegetable

Chef's Selection of Seasonal Vegetables and Portabella/Crimini Mushroom Sauté

Sweet Finalé (*choice of one served*)

French Cream Cheesecake with Fruit Topping, Lemon Meringue Pie,
Warm Apple Crumble (*served hot on buffet*), Double Fudge Brownie,
Brownie Obsession, Silk Chocolate Truffle Cake, Pecan Caramel Delight,
Berry Crumble, Chocolate Trifle

Fresh Baked Breads and Butter

Coffee and Tea

Dessert Addition

Buffet (*Chef's choice of six assorted Desserts*)..... \$2.00

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THE MAIN EVENT

Centennial Gold **\$31.50**
(Saskatchewan Theme)

Entrée (*choice of three*)

Grainy Mustard Crusted Pork Loin
Baked Chicken Pieces with Saskatchewan Sour Cherry Chutney
Baba's Cabbage Rolls & Perogies with Sour Cream
Double Smoked Farmer's Sausage
Carved Roast Beef with Wild Mushroom Gravy

Salads

Creamy Mustard Seed Coleslaw
White Bean Salad
Saskatchewan Market Vegetable Salad
Dilled Potato Salad

Spuds & Grains

Seven Grain Pilaf or choice of Potato

Vegetable

Roasted Root Vegetables

Sweet Finalé

Prairie Berry Crumble

Fresh Baked Breads and Butter

Coffee and Tea

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THE MAIN EVENT

Centennial Silver\$28.95

Chef's Choice of Five Seasonal Salads

Entrée (*choice of two*)

Oven Roasted Chicken Breast with Savoury Sour Cherry Chutney (*on the side*)
 Grilled Greek Chicken Breast
 Oven Roasted Chicken Pieces
 Breaded Pork Cutlet with Wild Mushroom Sauce
 Braised Meatballs with Creamy Mushroom Sauce
 Slow Roasted Canadian Beef au Jus (*carved*)
 Festive Leg of Ham (*carved, no pre-slicing*)
 Cheese Tortellini with Marinara Sauce
 Oriental Ginger Beef
 Oriental Chicken with Ginger Sauce and Sesame
 Thyme and Sage Roasted Turkey and Savoury Dressing
 Maple Glazed Roasted Pork Loin with Apple Sauce

Only one item can be carved at a station - the other will be pre-sliced.

Spuds & Grains (*choice of one*)

Creamy Whipped Potato, Garlic Whipped Potato, Oven Roasted Potato
 Scalloped Potato, Baked Potato with Sour Cream and Butter
 Seven Grain Rice, Long Grain Rice and Wild Rice Pilaf

Vegetable

Chef's Choice of Seasonal Vegetables

Sweet Finalé - (*choice of one*)

French Cream Cheesecake with Fruit Topping, Lemon Meringue Pie,
 Warm Apple Crumble (*served hot on buffet*), Double Fudge Brownie,
 Brownie Obsession, Silk Chocolate Truffle Cake, Pecan Caramel Delight,
 Berry Crumble, Chocolate Trifle

Fresh Baked Breads, Buns and Butter

Coffee and Tea

After Dinner Mints

Dessert Addition

Buffet (*Chef's choice of six assorted desserts*)..... \$2.00

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THE MAIN EVENT

Italian Classico \$28.50

Chef's Selection of Four Seasonal Salads

Lasagna (*Meat or Vegetable*)
Cheese Tortellini with Marinara Sauce
Chicken Alfredo with Fusseli

Vegetable

Chef's Selection of Seasonal Vegetables

Dessert (*choice of one Dessert served*)

French Cream Cheesecake with Fruit Topping
Lemon Meringue Pie
Warm Apple Crumble (*served hot on buffet*)
Double Fudge Brownie
Brownie Obsession
Silk Chocolate Truffle Cake
Pecan Caramel Delight
Prairie Berry Crumble
Chocolate Trifle

Coffee and Tea

Fresh Baked Breads and Butter
Garlic Toast

Dessert Addition

Buffet (*Chef's choice of six assorted Desserts*)..... \$2.00

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THE MAIN EVENT

Executive Served Dinner Selections

These menus can be customized - minimum 3 courses

Choice of Salad and Dessert included with Entrée.

All Selections served with Fresh Baked Breads and Butter, Coffee and Tea

Your Choice of one Entrée:

Duet of Grilled Top Sirloin Steak with Bacon Wrapped Scallops served with Dill and Garlic Roasted Baby Gourmet Potato & Chef's Choice of Seasonal Vegetables\$38.95

Slow Roasted Garlic Infused Beef Tenderloin Medallions with Mushroom and Brandy Cream Sauce served with Garlic and Rosemary Baby Gourmet Potato and Roasted Root Vegetables\$38.95

Duo of Slow Roasted Prime Rib of Beef (6 oz) au Jus and Grilled Balsamic Marinated Breast of Chicken served with Special Recipe Oven Roasted Potato and Chef's Choice of Seasonal Vegetables\$36.95

Grilled AAA Bacon Wrapped Tenderloin Fillet topped with Crispy Onions Roasted Yukon Gold Potato and Chef's Choice of Seasonal Vegetables\$36.50

Herb Infused Prime Rib of Beef au Jus, capped with Sauteed Mushrooms served with Red Skinned Oven Roasted Potato and Chef's Choice of Seasonal Vegetables\$35.95

Duo of Beef Tenderloin Steak with a Merlot Reduction and Lemon Butter Scampi Skewer served with Oven Roasted Potato & Chef's Choice of Seasonal Vegetables\$34.95

Duo of White Wine Infused Chicken Breast and Grilled Beef Tournedos served with Wild Mushroom Sauce, Rosemary Roasted Red Skinned Potato and Chef's Choice of Seasonal Vegetables\$34.95

Slow Roasted Beef Strip Loin Roast served with Five Peppercorn Sauce, Roasted Red Skinned Potato and Chef's Choice of Seasonal Vegetables.....\$33.95

Roasted Supreme of Chicken with Fig and Porto Sauce served with Seven Grain Pilaf and Chef's Choice of Seasonal Vegetables\$32.95

Roasted Pork Loin with Dijon Mustard and Honey Glaze served with Baked Apple Ring, Creamy Mashed Potato and Roasted Vegetables\$29.95

Basil and Sun Dried Tomato Panko Breaded Chicken Breast served with Light Cream Sauce Long Grain and Wild Rice Pilaf and Chef's Choice of Seasonal Vegetables\$27.95

Chicken Breast Parmigiano served with Sun Dried Tomato and Vegetable Couscous and Chef's Choice of Seasonal Vegetables\$27.95

Soy and Ginger Marinated Salmon Fillet served with Lemon Infused Long Grain Rice and Chef's Choice of Seasonal Vegetables\$27.95

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EXECUTIVE SERVED DINNER SELECTIONS....con't.

Salads (*choice of one*)

Spring Greens with Dried Cranberries & Apricots Served with Saskatoon Berry Vinaigrette
 Spring Greens with Roasted Beets and Flax served with Maple Vinaigrette
 Spinach and Strawberry Salad (*premixed*)
 Spinach, Egg and Bacon Salad served with Creamy Dressing
 Spinach and Mandarin Orange Salad with Candied Pecans
 Grilled Portabello Mushroom Salad with Mixed Baby Greens, Balsamic Vinaigrette
 and Parmesan Cheese Straw

Decadent Finish (*choice of one*)

Cheesecake with Choice of Saskatoon Berry or Saskatchewan Sour Cherry Sauce
 Silk Chocolate Truffle Cake with Raspberry Coulis
 Warm Apple Crumble with Sweet Cream
 Pecan Caramel Delight
 Brownie Obsession with Caramel Sauce and Whipped Cream
 Prairie Berry Crumble with Whipped Cream
 Carrot Cake with Cream Cheese Icing

Add an Appetizer (*choice of one*)

Candied Salmon served on Fresh French Baguette with
 Maple Cream and Onion Sprouts \$ 6.95
 California Style Maki Sushi Rolls with Wasabi & Pickled Ginger (*2 per person*)..... \$ 6.25
 Cold Smoked Sockeye Salmon "Points" with Red Onion and Capers or
 Pacific Scallop Ceviche with Citrus Mango Salsa \$ 6.00
 Tea Smoked Breast of Duck with Sun Dried Cranberry Chutney..... \$ 5.75
 Asian Spiced Shrimp served with Citrus Lime Chutney \$ 5.25

Add a Sorbet \$ 5.00

Add Soup (choice of one)..... \$ 2.95

Creamy Wild Mushroom and Seven Grain Soup
 Roasted Italian Potato and Fennel Soup
 Baked Potato
 Chive and Cheddar Soup
 Roasted Butternut and Carrot Soup

Upgrade Your Dessert (*choice of one*)

Platter of Cheeses and Fresh Fruit for each table of eight..... \$22.95
 Baked Cheesecake with Sour Cherry Coulis..... \$ 5.00
 Mocha Mousse Chocolate Basket with Raspberry Coulis..... \$ 5.00
 Key Lime Cheesecake \$ 5.00
 Chocolate Fudge Symphony Cake with Fruit Coulis..... \$ 4.00
 Black Forest Torte with Fresh Whipped Cream..... \$ 4.00
 Add Cheese and Fresh Fruit to any Dessert \$ 2.75

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