

# Dinners



# The Main Event

## Centennial Platinum

*(minimum 75 people)*

### Entrées *(choice of three)*

Grilled Greek Style Chicken Breast  
Asian BBQ Pork Loin  
Julienne Roasted Chicken Fillet with Alfredo Sauce  
Slow Roasted Canadian Beef Au Jus *(carved)*  
Roasted Pork Tenderloin with Dijon Cream Sauce  
Kamaboko Crab Chunks and Jumbo Shrimp Alfredo

### Salads

Caesar Salad, Greek Salad or Green Salad with Assorted House Vinaigrettes  
Spinach Salad with Button Mushrooms, Egg and Creamy Bacon Dressing  
Mediterranean Pasta Salad  
Southwestern Potato Salad

### Olives and Crudités Platter

Selection of Olives, Pickles and Seasonal Vegetables with Creamy Dill 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

### Vegetable

Chef's Selection of Garden Vegetables

### Sweet Finalé *(Chef's Selection of Deluxe Desserts)*

New York Cheesecakes, Tortes, Sliced Fruit Trays and Fancy Pastries  
Fresh Baked Breads and Butter  
Coffee and Tea

**\$39.75**

## Centennial Platinum Additions

Late Lunch *(available with Buffet only)*

Deli Platter, Cheese Board, Dinner Buns ..... **\$10.25**/person

Late Lunch with Dainty Tray ..... **\$12.85**/person

# The Main Event

## Centennial Diamond

*(minimum 100 people; choice of one from each category)*

### First Entrée

- Orange and Cranberry Spiced Chicken Breast
- Chicken Cordon Bleu
- Grilled Sweet Chili Chicken Breast
- Julienne Roasted Chicken Breast with Alfredo Sauce
- Slow Roasted Canadian Beef Au Jus (carved)

### Second Entrée

- Festive Smoked Leg of Ham (carved)
- Roast Pork Loin Glazed with Honey Dijon (carved)
- Festive Turkey with Sage Dressing and Cranberries
- Poached Salmon Fillet with Lemon Caper Aioli

### 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, Baby Roasted Gourmet Potato, Chef's Own
- Oven Roasted Potato, Long Grain and Wild Rice Pilaf

### Vegetable

- Chef's Selection of Seasonal Vegetables

### Sweet Finalé *(choice of one served)*

- French Cream Cheesecake with Fruit Topping,
- Lemon Meringue Pie,

- Warm fruit Crumble *(served hot on buffet)*,
- Triple Chocolate Fudge Cake,
- Maple Chocolate Mania Cake,
- BlackForest Cake

- Fresh Baked Breads and Butter
- Coffee and Tea

**\$38.95**

### Centennial Diamond Additions

Chef's Deluxe Dessert Buffet - Chef's Choice of five assorted Desserts ..... **\$2.35**

Late Lunch

Deli Platter, Cheese Board, Dinner Buns *(available with Buffet only)* ..... **\$10.25/person**

Late Lunch with Dainty Tray..... **\$12.85/person**

*(Late Lunch & Dainty Tray available with Buffet only)*

# The Main Event

## Centennial Gold

*(Saskatchewan Theme)*

### Entrée *(choice of three)*

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

### Salads

Creamy Mustard Seed Coleslaw  
Saskatchewan Pulse Salad  
Marinated Market Vegetable Salad  
Dilled Potato Salad

### Spuds & Grains

Seven Grain Pilaf or Oven Roasted Potato

### Vegetable

Roasted Root Vegetables

### Sweet Finalé

French Cream Cheese Cake with Saskatoon Berry Topping

Fresh Breads and Butter  
Coffee and Tea

**\$35.25**

### Centennial Gold Additions

Chef's Deluxe Dessert Buffet - Chef's Choice of five assorted Desserts ..... **\$2.35**

Late Lunch

Deli Platter, Cheese Board, Dinner Buns *(available with Buffet only)* ..... **\$10.25/person**

Late Lunch with Dainty Tray..... **\$12.85/person**  
*(Late Lunch & Dainty Tray available with Buffet only)*

# The Main Event

## Centennial Silver

Chef's Choice of Five Seasonal Salads

### Entrée (choice of two)

Special BBQ Chicken Breast

Oven Roasted Chicken Pieces

Greek Chicken Breast

Whole Wheat Noodle & Vegetarian Lasagna

Braised Meatballs with Creamy Mushroom Sauce

Slow Roasted Canadian Beef au jus (carved)

Festive Leg of Ham (carved, no pre-slicing)

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, Chef's Own Oven Roasted Potato, O'Brien Potato, Long Grain Rice and Wild Rice Pilaf

### Vegetable

Chef's Choice of Seasonal Vegetables

### Sweet Finalé (choice of one served)

French Cream Cheesecake with Fruit Topping, Lemon Meringue Pie

Warm Apple Crumble (served hot on buffet), Brownie Obsession, Silk Chocolate Truffle Cake

Pecan Caramel Delight, Black Forest Cake, Chocolate Tuxedo Cake, Fruit Cobbler with Cream

Hazelnut Hedgehog Cake

Fresh Breads and Butter

Coffee and Tea

**\$31.95**

### Centennial Silver Additions

Chef's Choice of five assorted Desserts..... **\$2.35**

Late Lunch

Deli Platter, Cheese Board, Dinner Buns

(available with Buffet only)..... **\$10.25/person**

Late Lunch with Dainty Tray

(Available with Buffet & Late Lunch only) ..... **\$12.85/person**

# The Main Event - Executive Served Dinner Selections

Chef Created Salad or Soup to compliment your meal.

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

**Your choice of one entrée:**

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

**\$37.25**

Duo of Grilled Top Sirloin Steak topped with Blue Cheese Butter and Bacon Wrapped Scallops served with Dill and Garlic Roasted Baby Gourmet Potato & Chef's Choice of Seasonal Vegetables

**\$42.25**

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

**\$41.95**

Herb Infused Prime Rib of Beef au jus (8 oz), with Mushroom Gravy, served with Red Skinned Oven Roasted Potato and Chef's Choice of Seasonal Vegetables

**\$40.95**

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

**\$42.95**

Grilled AAA Bacon Wrapped Tenderloin Fillet served with Bourbon Cream Sauce and Chef's Choice of Seasonal Vegetables

**\$40.95**

Chicken Florentine, a crisp Chicken Breast with a Rich and Creamy Spinach and Mushroom Sauce, topped with a Blend of Italian Cheeses and Baked Golden Brown. Served on a bed of Herb Infused Quinoa, with a side of Fresh Seasonal Vegetables

**\$32.95**

Chicken Breast stuffed with Mushroom Duxelle and topped with Fresh Basil and Garlic Cream Sauce. Accompanied by a Roasted Onion Mashed Potato and Chef's Seasonal Fresh Vegetables

**\$32.95**

Bacon Wrapped Beef Tenderloin topped with Crisp Onions and a Grilled Chicken Breast topped with a Roasted Red Pepper Cream Sauce. Served with Sundried Tomato Couscous and Chef's Seasonal Vegetables

**\$37.95**

# The Main Event - Executive Served Dinner Selections - Con't

Jumbo Shrimp cooked in Garlic and Herb Butter and Julienne Grilled Chicken Breast served on a Bed of Penne Noodles in a Rich and Creamy Alfredo Sauce with a side of Fresh Vegetables.

**\$36.95**

Tender Chicken Breast Stuffed with Spinach Red Peppers and Cream Cheese Wrapped with Bacon, served with a Creamy Crimini Mushroom Sauce. Accompanied by a Roasted Vegetable Couscous and Chef's Vegetable of the Day.

**\$31.95**

Salmon Fillet topped with a creamy Lemon Dill Sauce, wrapped in Phyllo Pastry, and baked crisp and golden. Served with fragrant Basmati Rice with Saffron, and Chef's 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.

**\$37.85**

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

**\$37.25**

Supreme of Chicken with Fig and Porto Sauce with Wild Rice and Vegetables.

**\$37.25**

## **Decadent Finish** *(choice of one)*

Cheesecake with Choice of Saskatoon Berry or Saskatchewan Sour Cherry Sauce

Silk Chocolate Truffle Cake with Raspberry Coulis

Pecan Caramel Delight

Brownie Obsession with Caramel Sauce and Whipped Cream

Carrot Cake with Cream Cheese Icing

Black Forest Cake

## **Design Your Own Meal**

Grilled Chicken Breast with your choice of:

Long Grain and Wild Rice Pilaf and Chef's  
Choice of Seasonal Vegetables

Oven Roasted Baby Potatoes with Chef's  
Choice of Seasonal Vegetables

Your choice of of the following Sauces:

Light Cream, Sweet Chili, Sauce Diane (Dijon  
Mustard and Wine), Black Bean and Mango  
Salsa, Creamy Dill Mushroom, White Wine or  
Saskatoon Berry.

**\$31.25**

## **Main Event Additions**

Add an Appetizer *(please ask about  
the various options available)*

Add a Sorbet .....\$5.40

Add a stuffed Potato.....\$3.00

Add extra Soup or Salad .....\$2.85

Upgrade your Dessert  
*(please ask about the  
various options available)*