



The Master's Feast
\$32.95 Per Person (Min. 50 People)

Garde Manger

Freshly Baked White & Multigrain Dinner Rolls
Mixed Greens With House Dressings
Greek Salad, Mixed Vegetable Marinade
Tomato Salad, Potato Salad, Olive Pasta Salad

Signature Platters

Platter Of Fresh Vegetables With Ranch Dip
Sliced Seasonal Fresh Fruit & Domestic Cheeses
Assorted Smoked Deli Meats
Peeled Jumbo Tiger Prawns With Cocktail Sauce
Deviled Eggs

Entrees (Choice Of Two)

Oven Roasted Herb Chicken
Roasted Turkey With Sage Stuffing
Cheddar & Potato Perogies
Three Cheese Baked Lasagna Marinara
Baked Ravioli In Tomato Sauce With Mozzarella Cheese

Chef's Carved Dishes (Choose One)

AAA Alberta Prime Rib
Baked Ham With Honey Mustard Glaze
Roast Loin Of Pork
Baron Of Beef

Chef's Sides (Choice Of One)

Choice Of Oven Roast Potato, Rice Pilaf, Or Whipped Potatoes

Vegetable

Fresh Market Vegetables (In Season)

Desserts

Chef's Selection Of Tortes, Cheesecakes, Fruit Pies, Squares, English Trifle,
Chocolate Mousse,
Coffee & Tea