



Custom Saskatchewan-Theme Dinner Buffet Menu

Fresh Bread and Butter

Fresh, Pickled, & Grilled Vegetables

Roasted Beet & Kale Salad, Toasted Pumpkin Seeds, Goat Cheese & Citrus Sweet Onion Dressing

Tomato & Ginger Soup with Coriander Coconut Cream

-Entrées-

Lake Diefenbaker Trout with Mint & Maple Almond Pesto

Grilled Flat Iron Steaks, Roasted Mushroom & Pearl Onions, Red Wine Demi Glace

**Entrées complemented with Roasted Vegetables with Honey & Thyme Vinaigrette.*

-Sides-

½ Wild Rice & Leek Pilaf

½ Cheddar Perogies with Caramelized Onions and Bacon Jam

Roasted Baby Creamer Potatoes with Rosemary & Truffle Sea Salt

-Desserts-

Chef's Mini Dessert Display to include Mini Cheesecakes, Mini Saskatoon Tarts,

Mini Saskatoon Berry Crumbles w/ Maple Cream, and Fresh Cut Fruit

Freshly Brewed Starbucks Coffee & Tazo Tea

**Vegetarian Entrée Option: Wild Mushroom Ravioli, Leek Velouté & Lemon Parsley Crumble*