



## Buffet Dinner Menu

### *Fresh Selections*

Caesar, Baby Greens, Croutons, Bacon, Parmesan Cheese, Pickled Peppers, Red Onions, Cucumbers, Tomatoes, Assorted Pickled Vegetables, Dill Pickles

Vegetable and Herb Dip with Tortilla Triangles, and Hand Cut Crudit 

#### **Dressings**

Ranch, Raspberry Vinaigrette, 1000 Island, Aged Balsamic, Blue Cheese

### *Cold Selections*

**Seafood and Vegetarian Sushi**  
with Ginger, Soy Sauce and Wasabi

**House Cured Salmon Gravlax**

**Poached Shrimp**  
Gluten Free Cocktail Sauce

**Sesame Seared Ahi Tuna**

### *Hot Table*

**Roasted Chicken Breast**  
with Local Alberta Mushroom Gravy

**Honey Mustard Apple Wood  
Smoked Pulled Pork**

**Aged Cheddar & Mozzarella Mashed Potatoes**

**Cinnamon and Brown Sugar Carrots**

**TEMPURA BROCCOLI**

**Vegan Unstuffed Cabbage Rolls  
with Wild Rice Pilaf**

**Baked Blue Cod with Shrimp Bisque Cream**

### *Cheese Table*

Assorted International Cheeses, Crackers and Crisps, Artisan Bread Rolls, Gluten Free Buns, and Butter

### *Compound Salads*

Mandarin Orange and Lemon Coleslaw

Dill Pickle Potato Salad

Classic Greek Salad

Pesto Penne Pasta Salad

Cranberry Wild Rice Salad

Beet, Carrot, and Kale

Maple Dijon Mushroom Salad

Pomegranate, Apple, Fig, Quinoa

### *Action Station*

**Roasted Beef Striploin**

**House Smoked Beef Brisket**

Yorkshire Pudding

Rosemary Au Jus

Pierogi Bar

### *Desserts*

Assorted Fresh Cut Fruit Platters

Gluten-Free Chocolate Cake

Hot Chocolate and Marshmallow Mousse

Strawberry Mint Panna Cotta

Maple Chocolate Cake

Sticky Toffee Cake

Mini Butter Tarts

Cr me Br l e Cheesecake

Traditional Rice Pudding with Raisins

Freshly Baked Oatmeal Raisin and Classic  
Chocolate Chip Cookies

Eggnog Bread Pudding with  
Rum Cr me Anglaise

**All items in the Buffet are clearly marked  
with dietary and allergy information and  
many of our items are prepared Gluten Free.**

**Additional food safe measures are  
available through the Box Office.**