

Dinner Buffet

Queensbury

\$17.95/ person

Fresh Rolls & Butter
Choice of 4 Salads
Fresh Vegetables with Dip
Relish & Pickle Platter
Assorted Cheese Platter
Chef's Choice of Hot Vegetable
Choice of 1 Starch
Assorted Squares and Dainties
Rum Flavoured Trifle
Selection of Cakes, Tortes & Pies & Mousses
Coffee / Tea / Specialty Teas

Choice of Entrée:

- **Stuffed Chicken \$4.95/ person**
Stuffed with Wild Rice and served with a Wild Mushroom Sauce
- **Roast Spring Chicken \$4.95/ person**
Choice of Cacciatore Style or Honey Glazed Rosemary
- **Roasted Turkey \$4.95/ person**
Roasted Young Turkey with Sage Dressing served with Country Gravy & Cranberry Sauce.
- **Top Rounds of Beef \$4.95/ person**
Aged Beef tender & delicious served with Red Wine au Jus
- **Prime Rib \$7.95/ person**
Succulent Beef aged to perfection served with au Jus
- **Roasted Pork Loin \$4.95/ person**
Boneless Pork Loin roasted to perfection with your choice of sauces (Szechwan, Apple Sauce or Teriyaki)
- **Atlantic Salmon \$5.45/ person**
Poached Salmon in White Wine & Lemon Juice, served with a choice of Lemon Dill or Creamy Saffron Sauce

***Combining any two entrée selections will save **\$1.00**

(See following page for choice of salads and starches)

15% Service Charge and GST Not Included
October 2008



Dinner Buffet (con't)

Starches

Garlic Mashed Potatoes
Roasted Creamer Potatoes
Herb Roasted Red Potatoes

Vegetable Rice Pilaf
Citrus Basmati Rice
Buttered Pasta

Salads

Tossed Garden Green
Caesar Salad
Asian Noodle Salad
Classic Coleslaw
Country Potato and Dill Salad
Four Bean Salad w/ Grilled Tofu
Fresh Green Bean and Pasta Salad

Roasted Corn Salad w/ Jalapeno Peppers
Pasta Primavera Salad
South Western Rice Salad
Roasted Orzo Salad w/ roasted Vegetables
Marinated Vegetable Salad
Toasted Cashew Salad
(Romaine, Cabbage, Cucumber, Carrots & Red Peppers)

Additions:

Seafood Platter
Deli Platter

\$3.95/ person
\$2.95/ person

Cabbage Rolls and Perogies
w/ Fried Onions & Sour Cream

\$4.50/ person

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Dinner Plate Service

Choice of 1 Soup or 1 Salad and 1 Dessert. Served with Chef's Choice Starch and Vegetable. Includes Rolls/ Butter and Coffee/Tea

Soup and Salads

Fresh Market Greens
w/ Balsamic Vinaigrette Dressing
Spinach Salad with Feta
tossed in a creamy dressing
Caesar Salad
Toasted Cashew Salad
(Romaine Lettuce, Cabbage, Cucumbers, Carrots
& Red Pepper)
Cream of Wild Mushroom
Tomato Bisque
Beef Consommé with Julienne Vegetables

Desserts

Crème Caramel
Tiramisu
Texas Chocolate Pecan Cake
Apple Caramel Cake
Cheese Cake w/ Fruit Coulis

Choice of 1 Entrée

- Mediterranean Chicken Breast **\$21.95/ person**
Roasted and topped with Tomatoes and Spanish Onions in Balsamic Vinegar
- Boneless Chicken **\$21.95/ person**
Half Chicken stuffed with Feta served with Lemon Gravy
- Chicken Corfu **\$21.95/ person**
Breast of Chicken Stuffed with Spinach & Feta then wrapped in Phylo Pastry & served with a Lemon Cream Sauce
- Roast Turkey **\$21.95/ person**
Roasted Young Turkey White & Dark Meat with Sage Dressing, served with Cranberries and Country Gravy
- Roasted Striploin **\$26.95/ person**
Sliced Roast Beef topped with Portobello Mushroom Sauce
- Beef Medallions **\$30.95/ person**
Covered with a Red Wine Port Demi Glaze
- Prime Rib of Beef (10 oz.) **\$30.95/ person**
Succulent Canadian Prime Rib roasted to perfection and served with Brandy Red Wine au Jus
- Bison Ribeye Roast **\$32.95/ person**
Slow Roasted Bison Ribeye topped with a Saskatoon Berry Demiglaze
- Pork Racks **\$23.95/ person**
Encrusted with Peppercorn served with a Pinot Reduction.
- Sea Bass **\$26.95/ person**
Pan fired served with a Sweet and Spicy Thai Sauce served on Rice Noodles

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