

BUFFET DINNER

SALADS

(Choose Three)

Caesar Salad with Traditional Condiments

Organic Mesclun Baby Greens with Choice of Two Dressings

Roasted Fingerling Potato Salad, Smoky Bacon, Garlic, Charred Onions
Apple Cider Vinaigrette

Macedonian Pasta Salad with Feta Cheese, Black Olives, Peppers
Tomatoes & Red Onion

APPETIZERS

(Choose Two)

Salad Niçoise with Tuna, Green Beans, Cherry Tomatoes,
Black Olives, Red Onions and Eggs

Deli Meat Platter consisting of Roast Beef, Ham, Salami, Smoked Turkey,
Pastrami, Pickled Onion, Deli Pickles, Hot Peppers, Mustard & Horseradish

Carpaccio of Beef with Parmesan and White Truffle Olive Oil

Bocconcini, Marinated Grilled Eggplant, Tomato, Peppers, Zucchini and Mushrooms

Marinated Seafood Salad of Shrimp, Calamari, Scallops, Mussels and Clams

Smoked Atlantic Salmon with Lemon Wedges, Capers, Minced Onions

PASTAS

(Choose Two)

Mushroom and Cheese Ravioli, Pancetta, Sage and Sweet Potato Cream Sauce

Penne Rigate Pasta with Grilled Chicken and Garden Vegetables
in a Tomato, Lemon and Herb Sauce

Linguini Pasta, Sundried Tomato Sauce, Mussels, Clams

ENTRÉES

(Choose Three)

Chicken with Pepperoncini and Parsley

Pan Seared BC Halibut, Sesame Sautéed Greens

Grilled Breast of Free Range Chicken with Sun-Dried Tomato Pesto

Grilled Atlantic Salmon Fillet, Honey Mustard Glaze, Curried
Couscous, Lemon Thyme Vinaigrette

Sliced Roast Beef Striploin, Red Wine Shallot Jus, Crisp Onions

Sautéed Beef Tenderloin, Button Mushroom & Broccoli,
Honey-Garlic Black Bean Sauce

STARCH & VEGETABLES

(Choose Two)

Forked Mini Red Potato, Gorgonzola Cheese & Cracked Black Pepper

Mashed Yukon Gold with Caramelized Onions & Sweet Garlic

Roasted Rosemary Potato Wedges, Sea Salt Dusted

Metropolitan Seasonal Mixed Vegetables

DESSERTS

(Choose Five)

A Selection of Whole and Miniature Cakes, Mousse, Tarts and Eclairs

Seasonal offerings may include Chocolate Halva, Cherry Clafoutis, Guava Mousse, Passion Fruit Charlotte, Pear Frangipane, White Chocolate Cheesecake, Pecan Macadamia Tart, Milk Chocolate Dome, Fresh Fig Tart, Bitter Chocolate Fondant, Lemon Tart, Apple Crumble Tart, Mixed Fruit Tart, Mango Mousse

Dark and White Chocolate Fondue with a Selection of Fresh Fruit

\$58.00 per person
(Guarantee of 30 persons)

DESSERT ADDITIONS

Add Sundae Bar with Tahitian Vanilla, Chocolate Espresso and Very Berry Ice Cream Scoops, Whipped Cream, Caramel, Chocolate & Fruit Sauces and a Variety of Toppings
\$5.00 per person

Add Sweet Crêpes with Fresh Cut Strawberries and Blueberries, Mandarin Orange and Cardamom Compote, Assorted Sauces, Whipped Cream and Cinnamon Sugar
\$5.00 per person

Add Hand-Rolled Truffles
\$3.00 each

Chocolate Dipped Strawberries
\$3.00 each

CANTONESE BUFFET ~ LAI WAH HEEN

Marinated Beef Shank, Five Spiced Fish
Sesame Oil Marinated Jellyfish and Thinly Sliced Pork Hock

Peking Duck Carving Station of
Barbecued Duck Served with Warm Rice Crêpes,
Scallions, Cucumber and Hoisin Sauce

Fresh Shrimp Wonton in Clear Consommé
OR
Hot and Sour Soup with Shredded Chicken



Wok-Fried Minced Peking Duck Meat with Diced Vegetables
on a Bed of Dried Noodles

Sweet and Sour Pork with Red and Green Peppers

Wok-Fried Diced Beef Tenderloin with Mixed Vegetables,
Honey Pepper Sauce

Wok-Fried Fillet of Atlantic Codfish, Sweet Teriyaki Sauce

Crispy Pan-Seared Breast of Chicken
Basted in a Lemon Sauce

Lai Wah Heen Special Fried Rice
With Diced Barbecue Pork, Shrimp and Scallions



Our Pastry Chef's Selection of Fine Cakes, Pastries and Squares
Homemade Cookies and Biscotti
Seasonal Fresh Fruit Platter
Maple Crème Caramel

\$69.00 per person
(Guarantee of 20 persons)

Chef required at \$100.00