



## **Friday Italian Themed Buffet**

### **Carving Station**

Stuffed Porchetta  
Caramelized onion and apple gravy  
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### **Italian Inspired Salads**

Mixed Italian Green Cups – Assorted Dressing  
Tomato bococcini salad  
Pasta Salad  
Roast potato and pancetta salad  
Artichoke and green bean salad  
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### **Kettle Crafts**

Italian wedding Soup  
Butternut squash soup  
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### **Cold Fare**

Crudités Cups with House Ranch  
Pulled pork on polenta  
Shrimp Cocktail Cups  
Assorted Pickled Items & Olives  
Antipasto platter  
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### **Hot Selection**

Chefs catch of the week  
Creamy chicken Parmesan  
Roasted Vegetarian Lasagna  
Oven roasted Italian vegetables  
Braised pork ribs  
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### **Chef Tended pasta station**

Marinara, cream sauce, penne pasta, pappardelle pasta  
, spicy Italian sausage, roast chicken, asiago, garlic, olive oil,  
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### **Decadent Desserts**

Fresh Fruit Brochettes  
Chocolate cherry mousse  
Tiramisu cups  
Almond ricotta cake

Adults \$23 seniors \$19 kids \$12



***Saturday Featured Seafood Buffet***

**Carving Station**

'AAA' Alberta Beef

Red Wine Gravy

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**Seasonal Inspired Salads**

Mixed Garden Green with Full Condiment Bar

Classic Caesar Salad

Asian Sesame Noodle

Mixed Spiced Seafood Salad

Country Style Potato

Pineapple Coleslaw

Traditional Greek Salad

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**Kettle Crafts**

Beef Barley Soup

New England clam chowder

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**Cold Fare**

House Smoked Salmon

Chef's Selection of seafood with Pico De Gallo

Classic Shrimp Cocktail

Assorted Pickles Items & Olives

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**Featured Flambé**

Bombay Shrimp – Spiced Mango Coconut Sauce

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**Hot Selection**

Snow Crab Clusters with Melted Butter Blend

Southern Seafood Jambalaya

Chef's Selection of Fish Filet

Cajun Dusted Citrus Chicken

Lemon Dill Yukon Wedges

Seasonal Inspired Vegetable

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Adults \$28 / seniors \$21 / Kids 4-12 \$12