

BUFFET OPTIONS

**FOR YOUR SPECIAL
EVENT AT THE**

**JUNCTION
ENTERTAINMENT
COMPLEX**

BUFFET OPTIONS

Items to be presented

Hot Items

Roast of Beef (An Inside Round carved by attendant)

Roasted Chicken Breast (choice of 1)

Wild Mushroom Sauce
White Wine Cream Sauce
Black Currant Glaze
Teriyaki Sesame

Cacciatore
Marsala
Curry

Pasta Selection (choice of 1 & \$3 additional charge per person)

Vegetarian Lasagna
Cheese Tortellini
Pesto Penne

Potato or Rice (choice of 1)

Oven Roasted Potatoes	with basil, lemon, and olive oil
Baked Scalloped Potatoes	served in a creamy Parmesan cheese sauce
Parisienne Potatoes	roasted potato balls seasoned with a lemon pepper sauce
Garlic Mashed Potatoes	whipped with roasted garlic and salt and pepper
Rice Pilaf	white long grain rice cooked with red and green peppers
Wild Rice Pilaf	wild long grain rice cooked with red onion and mushrooms

Vegetable (choice of 1)

Steamed Seasoned Mixed Vegetables	our own selection
Honey Glazed Carrots	roasted baby carrots
Grilled Seasonal Vegetables	zucchini, eggplant, red onion and red peppers

Dinner Rolls

Salads (choice of one)

Garden Salad	iceberg lettuce, tomatoes, carrot, red cabbage with standard dressings
Caesar Salad	romaine lettuce, croutons, bacon bits, with a creamy dressing
Wild Greens	a variety of wild greens, mandarin slices, sunflower seeds in a sweet, lemon vinaigrette
Greek Salad	our garden salad garnished with feta cheese, black olives and a creamy Greek dressing
Vegetable Salad	seasonal vegetables marinated in balsamic vinaigrette
Potato	boiled potatoes in a creamy dressing
Coleslaw	shredded cabbage and carrots in a vinaigrette
Village Greek (\$2 charge per person)	tomatoes, cucumbers, olives, onions tossed in oregano and olive oil

Desserts

New York Style Cheese Cake	(with a variety of fruit toppings)
Triple Chocolate Layered Cake	rich layers of chocolate cake and choc cream icing
Chocolate Mousse	
Tiramisu	classic Italian dessert
Triple Chocolate Tiger Cake	white cake surrounded by layers of dark and white chocolate
Stawberry Shortcake	three layers of shortcake with dairy fresh whipping cream
Vanilla Caramel Swirl Cake	classic Italian dessert
Apple Crumble	grandma's favorite

Price: \$24.95 per person

(Taxes and 15% gratuity not included)

ADDITIONAL ITEMS

Spinach Dip (serves approximately 20 people) Served with pita wedges	Price \$26.95 per tray
Vegetable Tray (serves approximately 20 people) Variety of seasonal vegetables	Price \$26.95 per tray
Cheese Tray (serves approximately 20 people) Assortment of cheeses and crackers	Price \$49.95 per tray
Sandwich Tray (serves approximately 20 people) A variety of sandwich quarters	Price:\$26.95 per tray
Appetizer Platter (serves approximately 20 people) Assortment of finger foods	Price \$39.95 per tray
Wine Yellow Tail Shiraz or Merlot Yellow Tail Chardonnay	Price: \$23 per bottle
Coffee and Tea Bottomless	Price: \$19.95 per 20 people

Additional Buffet Items

Note: All menu items below are recommendations to be added or substituted in to your buffet package. The items are not priced but will be charged at prevailing market rates.

Beef Selections

Beef Roulades	stuffed steak with beef demi-glaze
Prime Rib	served with Yorkshire puddings and drippings

Chicken Selections

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Chicken Cordon Bleu	whole breast stuffed with cheese and ham
Chicken Ballantine	bacon-wrapped breast stuffed with seasoned rice
Cornish Game Hen	whole hen roasted with a hite wine glaze

Fish Selections

Salmon Filet	served grilled with dill butter
Grilled Halibut	served with lemon pepper butter
Crusted Tilapia	tortilla crusted and flavoured with peppers, corn, and lime
Lemon Pepper Sole	mild, tender whitefish
Teriyaki Sesame Salmon	wild salmon in an Asian style

Pasta Selections

Baked Manicotti	pasta tubes stuffed with ricotta cheese
Rotini Primavera	spiral pasta with fresh seasonal vegetables in a tomato sauce
Baked Lasagna	traditional lasagna (meat or vegetable)
Beef Stroganoff	tender beef tossed in egg noodles

Soup Selections

Cream of Potato	Cream of Mushroom	Cream of Turkey
Chicken Noodle	Fresh Tomato	Minestrone
Beef Vegetable	Cream of Broccoli	