



# Legends

CLASSIC GRILL



## DINNER BUFFETS



### **1 Entrée \$28 / 2 Entrées \$32 / 3 Entrées \$36**

Each buffet comes with your choice of 1, 2 or 3 entrées, 2 salads, 2 starch or vegetable, 1 dessert, fresh assorted cocktail buns, butter, coffee and tea assortment.

#### **Entrée Choices**

- AAA Canadian roast beef with merlot demi glaze (carved by chef)
- Honey Dijon glazed festive ham with pineapple clove sauce (carved by chef)
- Misty mountain wild mushroom chicken breast
- West coast fresh salmon filet with caper hollandaise sauce
- Apple sage sourdough stuffed pork loin with mango chutney sauce
- Broiled chicken parmesan (house creation, black forest ham, Danish Havarti and tomato sauce)

#### **Additional cost items**

- Roasted Dijon rosemary lamb leg with gorgonzola cheese sauce (market price)
- AAA beef tenderloin with fire roasted button mushrooms (market price)
- Alaskan king crab with lemon butter (market price)
- Slow roasted AAA Canadian prime rib with Yorkshire pudding (market price)

#### **Salads (choose 2)**

- Organic mixed baby greens with roasted nuts, seeds and house dressing
- Yukon gold mini nugget potato salad with farm fresh eggs
- Greek salad with Kalamata olives and goat feta cheese
- Mediterranean pasta salad with fire roasted artichokes and sundried tomato
- King Caesar with double smoked bacon, house croutons and topped with asiago parmesan cheese
- Quinoa and mixed bean salad with bell peppers and pearl onions

#### **Starches or Vegetables (choose 2)**

- Roasted garlic, parmesan mashed Yukon gold potato
- Three pepper rice pilaf
- Misty mountain wild mushroom brown rice
- Seasonal vegetable medley
- Ratatouille (zucchini, mushroom, peppers and tomato with fresh herbs)
- Roasted herbed baby nugget potatoes

#### **Desserts (choose 1)**

- Fresh baked seasonal fruit pies with whip cream
- Assorted squares and cookies
- Chocolate fondue with fresh fruit, marshmallows and berries (add extra charge of \$2.50 pp)
- Deluxe cheese cake and chocolate tortes (add extra charge of \$2.25 pp)

**Applicable Taxes & Gratuity are not included in the above prices and will be added to final total.**



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## BARBEQUE MENU



### 1 Entrée \$28 / 2 Entrées \$32

Each buffet comes with your choice of 1 or 2 entrées, 3 salads, 2 starch or vegetable, 1 dessert, garlic toast, coffee and tea assortment.

#### Entrée Choices

- AAA Canadian 7oz NY strip loin
- Fresh 6oz Canadian BBQ chicken breast
- AAA Canadian 8oz sirloin steak
- West coast fresh salmon filet
- Beef or chicken burgers with all trimmings
- Slow roasted BBQ pork back ribs

#### Salads (choose 2)

- Organic mixed baby greens with roasted nuts, seeds and house dressing
- Yukon gold mini nugget potato salad with farm fresh eggs
- Greek salad with Kalamata olives and goat feta cheese
- Mediterranean pasta salad with fire roasted artichokes and sundried tomato
- King Caesar with double smoked bacon, house croutons and topped with asiago parmesan cheese
- Quinoa and mixed bean salad with bell peppers and pearl onions

#### Starches and Vegetables (choose 2)

- Roasted garlic, parmesan mashed Yukon gold potato
- Three pepper rice pilaf
- Misty mountain wild mushroom brown rice
- Seasonal vegetable medley
- Ratatouille (zucchini, mushroom, peppers and tomato with fresh herbs)
- Roasted herbed baby nugget potatoes

#### Desserts (choose 1)

- Fresh baked seasonal fruit pies with whip cream
- Assorted squares and cookies
- Chocolate fondue with fresh fruit, marshmallows and berries (add extra charge of \$2.50 pp)
- Deluxe cheese cake and chocolate tortes (add extra charge of \$2.25 pp)

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## BREAKFAST BUFFET



### Basic Breakfast Buffet - \$15.50

Fresh Fruit Platter  
Scrambled Eggs  
Hashbrown Potatoes  
Bacon, Ham & Sausage  
Muffins & Danish

### Standard Breakfast Buffet - \$16.50

Fresh Fruit Platter  
Eggs Benedict (with house made hollandaise)  
Scrambled Eggs  
Hashbrown Potatoes  
Bacon, Ham & Sausage  
French Toast  
Belgian Waffles  
Muffins & Danish

### Premium Buffet - \$18.50

Fresh Fruit Platter  
Eggs Benedict (with house made hollandaise)  
Scrambled Eggs  
Hashbrown Potatoes  
Bacon, Ham & Sausage  
French Toast  
Belgian Waffles  
Muffins & Danish  
Mixed Field Berries, Strawberries & Whipped Cream  
Croissants  
Dessert squares

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