



Legends

CLASSIC GRILL

WEDDING BUFFETS

1 Entrée \$36 / 2 Entrées \$40 / 3 Entrées \$42

Each buffet comes with your choice of 1, 2 or 3 entrées, 3 salads, 2 starch or vegetable, 1 platter, 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)
- Chicken breasts in a misty mountain wild mushroom sauce
- West coast fresh salmon filet with caper hollandaise sauce
- Roasted buttered turkey with apple sage dressing
- Broiled chicken parmesan (house special, 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)
- Chef carved AAA NY striploin with peppercorn demi glaze

Salads (choose 3)

- Organic mixed baby greens with roasted nuts, seeds and house dressing
- Pickled beet and sweet onion salad
- 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
- Maple brown sugar candied yams

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