



**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.**



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### Platters (choose 1)

Deluxe fruit platter (watermelon, Hawaiian pineapple, cantaloupe, honey dew melon, grapes and strawberries)

Crudité platter (seasonal vegetables with spinach ranch dip) and fresh focaccia bread

Artisan cheese platter with cocktail crackers and fresh herb loaf (extra \$3.50 pp)

### 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 \$3.50 pp)

Deluxe cheese cake and chocolate tortes (add extra charge of \$3.25 pp)



## WEDDING ADD-ON: LATE NIGHT SNACK



### 1 choice \$7 pp / 2 choices \$10 pp

Import and local artisan cheese platter with cocktail crackers and pickles

Assorted fresh deli meats and smoked sausage platter with assorted dinner buns and condiments

Hot assorted appetizers. Choice of 3 (average 4 bites pp)

(Quiche florentine, lemon pepper chicken wings, bacon wrapped steak bites, spanakopita, sausage rolls, spring rolls, gyoza with hoisin sauce, crunchy pork ribetts)

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