



THE MARSHES
at brookstreet

BUFFET DINNER MENU 2008

(All banquet dinners are served with dinner rolls)

2 appetizers and 2 main course and 1 dessert \$34

3 appetizers and 3 main course and 2 dessert \$44

4 appetizers and 4 main course and 3 dessert \$54

Can substitute soup for appetizer

SALADS:

Tossed greens salad

cucumbers, cherry tomatoes & red onion with assorted dressings

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Mediterranean Tomato Salad

feta cheese & yellow peppers

**

Caesar salad

bacon, croutons & parmesan

**

Broccoli cheddar salad

**

Sun-dried tri-coloured fusilli pasta

**

Sweet potato salad

**

SOUPS:

Roasted Red Pepper

**

Tomato Basil

**

Potato Bacon

**

Chicken Vegetable

**

Beef Lentil

**

Cream of Wild Mushroom

**

MAINS:

Roasted vegetable lasagna

with spinach & ricotta

**

Roasted or poached salmon

served with your choice of Thai curry cream, béarnaise or white wine dill

**

Alberta roast beef au jus

served with mushroom marsala

**

Cajun barbeque roasted chicken

**

Red wine braised chicken

with pearl onions

**

All mains are served with your choice of vegetable and starch:

Vegetables:

Grilled Vegetables

**

Steamed Baby Vegetables

**

Prices do not include tax or gratuity

Starch:

Coriander roasted red skin potatoes

**

Tri-coloured potato gratin

**

Garlic herb mashed potatoes

**

Rice Pilaf

DESSERTS:

Sliced Fruit and Berries

**

Assorted Cookies and Squares

**

Wildberry Tort

**

New York Style Vanilla Cheesecake

**

Decadent Chocolate Cake

**

Deluxe Desserts

Mini French-pastries, cheesecakes and mousses

Add \$2.25/person