

# *Royal Coach Dining Room*

## *Gluten Free Prime Rib Buffet*

*May 5<sup>th</sup>, 2018*

*5:00 pm – 8:30 pm*

*Soup of the Day*

*Baby greens with dressings*

*Caesar salad*

*Potato salad, Greek salad, marinated vegetable salad*

*Marinated mushrooms, butter lettuce salad, tomato salad...*

*Cheese board*

*Chilled vegetables with dip*

*Select pickles & olives*

*Fresh sliced fruit tray*

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*Carved Roast Triple A Alberta Prime Rib, au jus*

*Breast of Chicken with grilled artichokes, sundried tomatoes & basil*

*Fillet of Salmon crusted with pistachios, cashews & pumpkin seeds*

*Wild Mushroom Risotto*

*Chefs Potatoes*

*Medley of seasonal vegetables*

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*Deluxe Dessert Buffet*

*Black Forest Cake, Apple Frangipane Pie, Fresh Berry Cheesecake,*

*Raspberry Panna Cotta, Gingerbread Cake, Green Tea Pavlova with lavender cream,*

*Baileys Crème Caramel, Pineapple Upside Down Cake*

*\$33.95 adults \$29.95 seniors*

*Children ages 10 – 12 - \$19.95, children ages 2 – 9 \$2.00 per year*

*Groups of 8 or more will be charged an automatic 16% gratuity*

