



## 2018/2019 Dinner Buffet

### Main Entrees (Choose One) - \$26.00 per person

Slow roasted beef shoulder with gravy

Pork loin with apple chutney

Slow roasted bone-in Alberni Valley smoked ham

Turkey with house-made caramelized apple stuffing

Prime rib with beef demi glaze - **\$30.00**

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### Additional Entrees (add \$5.50 each per person)

Seared chicken breast with creamy dill Alfredo sauce

Grilled locally raised chicken breast with red pepper pesto, tomato & locally made feta

Locally raised savory butter chicken or pineapple curry

Penne carbonara with local bacon and asiago cheese

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### Starch (Choose One)

Seasonal potatoes

Rice

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### Vegetables

Seasonal vegetables

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### Salad (Choose Two)

Tossed artisan greens with feta and vegetables

Asiago Caesar salad

Spinach and strawberry salad

Broccoli and Grape salad

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### Dessert

Assorted dessert squares

All prices are per person – minimum 25 people

Applicable taxes and 15% gratuities will be added to your bill

***Due to Health Canada Regulations, food is not to be removed from the Eagle's Nest Restaurant.***