

BUFFET

All Buffets are Accompanied with Fresh Dinner Rolls & Butter
Chef Select Vegetable and Potatoe
Penne Pasta in a Rich Tomato Basil Sauce

SALADS

Classic Tossed Caesar Salad
Mixed Garden Greens with Choice of Dressings
Greek Salad with Feta Cheese

ROYAL WOODBINE CHAMPIONSHIP BUFFET - \$33

Chef Attended: Carved Roast Peppercorn Top Strip Loin with Brandy Jus
Barbeque Chicken "9 Cut" Basted with Smokey BBQ Sauce
Yukon Gold Cajun Wedges, Sweet Corn, Red Peppers & Mushrooms

ROASTED ANGUS PRIME RIB - \$41

Slow Roasted & Carved to Order with Horseradish & Natural Jus
Red Skin Garlic Mashed Potatoes, Fresh Market Vegetables

CHICKEN QUARTERS & ST. LOUIS PORK RIBS - \$38

Grilled & Basted with our own Smokey BBQ Sauce
Yukon Gold Cajun Wedges, Sweet Corn, Red Peppers & Mushrooms

HOT OFF THE BARBEQUE...

MIXED GRILLED BARBEQUE - \$38

Marinated Chicken, Atlantic Salmon & Strip Loin Steak
Yukon Gold Cajun Wedges, Sweet Corn,
Red Peppers & Mushrooms

NEW YORK STRIPLOIN STEAK - \$41

10 oz* USDA Cut with Sautéed Mushrooms & Onions
Twice Baked Potato with Butter, Sour Cream & Chives
Fresh Market Vegetables

*Larger or Smaller Cuts available Upon Request & priced accordingly

PRICES SUBJECT TO TAXES AND GRATUITIES

BBQ BROCHETTES (SHISKABOBS) - \$24

TWO Chicken or Lamb or Beef Sirloin Skewers...

**Served on a Bed of Rice with Baba Ghanouje, Hummos & Fresh Vegetables
Garlic Shrimp Also available upon Request Add \$ 4.50**

VEAL OR CHICKEN PARMIGIANA - \$26

Classic Tomato Sauce, Parmesan and Mozzarella Cheese

ROAST CAJUN PORK LOIN - \$27

With a Savory Stuffing of Onions, Mushroom, Bacon & Herbs

Served with a Dijon Cream Sauce

Red Skin Garlic Mashed Potatoes and Fresh Market Vegetables

DESSERT

A Select Choice of Delicious Pastries, Decadent Cakes & Desserts

A Seasonal Fresh Fruit Platter

Coffee & Tea Station

A Minimum of 32 Guests required for all of our Dinner Buffets or Barbeques

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