

# ALMA ENJOYS A BUFFET: DINNERS

## BUFFET DINNERS

Prices are listed per person. Minimum 50 people  
Full service provided

### Each Buffet Includes

*Two Entrée Choices, Seasonal Vegetables, Variety of Salads and Desserts, Chef's Choice of Suitable Starch, Coffee and Tea*

### Salads

*Market Greens with Assorted Dressings  
Roasted Red Pepper Pesto Pasta Salad  
Mykonos Greek Salad  
Tuscan Bread Salad*

### Vegetable

*Chef's Choice of Seasonal Vegetables*

### Starch

*Chef's Choice of Accompaniment*

### Desserts

*Market Fresh Sliced Fruit  
Warm Fruit Cobbler  
A Variety of Tortes and Cakes  
Assorted Squares and French Pastries*

### Chocolate Fondue Station \$7

*WOW your guests to the Finest Chocolate Fondue to include a variety of Fresh Fruit, Sponge Cake and Banana Cake*

Pair with one of Alma's Featured Wines \$9 – 12 per person

## MAIN ENTRÉE CHOICES

**Grilled Chicken with Wild Mushroom Cream Sauce \$32**

**Slow Roasted Alberta Beef \$33**

*Served with Pan Au Jus infused with Rosemary*

**West Coast Wild Salmon Filet \$35**

*With an Almond Pesto Crust and Coconut Green Curry Sauce*

**Chef Carved Smoked Pork Loin \$37**

*With Warm Apple and Caraway Compote*

**Chef Carved Leg of Lamb \$37**

*Served with Port and Fig Demi Glaze*

**Chef Carved Herb Crusted Alberta Prime Rib \$45**

*Served With Brandy Peppercorn Demi Glaze*

**Chef Carved Balsamic Marinated N.Y. Strip Loin \$45**

*Served with Port Reduction Glaze*

## SECOND ENTRÉE CHOICE

Included with price of Main Entrée

**Butternut Squash Ravioli in a Sage and Walnut Cream Sauce (Vegetarian)**

**Basa Fish in Cajun Creole Sauce**

**Traditional Lasagna**

**Hearty Chicken Pot Pie**

**Beef Strips Sautéed with Mushrooms in a Brandy Cream Sauce**

**Sliced Glazed Ham**

**Moroccan Vegetable Stew (Vegan)**

HOTEL ALMA



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