

**NAKODA ON THE LAKE**  
**2012 Wedding Buffet Menus**  
(Includes Choice of 4 Salads, 2 Vegetables, 1 Pasta,  
1 Potato and 2 Entrees and 1 served dessert)

**Salads (Choose 4)**

**Caesar Salad**

Creamy Roasted Garlic Dressing, multigrain croutons and grated parmesan cheese- on the side

**Thai Salad**

Bean Sprouts, mixed peppers, fried tofu and black beans in a peanut satay sauce

**Spinach**

Baby Spinach with dried Cranberries, Candied Pecans, Orange segments, Red Onion and Wild berry vinaigrette

**Mimosa**

Organic Greens with Orange segments, Roasted Almonds, Dried Cranberries, diced apples and pomegranate vinaigrette

**Jamaican Cobb salad**

Raisins, Mango, Papaya, Jerk diced Chicken tossed with red onion, colored Peppers, Snow Peas in saffron Coconut Vinaigrette dressing

**Sweet Roma Tomato**

Roma tomatoes and Boccioni cheese in a garlic drizzled with olive oil

**Mediterranean Salad (Fatoush)**

Cucumber, red onion, Black Olives, diced Tomatoes, Chick Peas and thinly sliced hearts of Romaine in an olive oil and lemon vinaigrette

**Greek Salad**

Mixed Peppers, Cucumbers, Red Onion, Black Olives and Feta cheese in an Oregano dressing

**Mexican Bean salad**

Mixed Beans, Corn and Red Pepper in a cumin vinaigrette dressing

**Marinated Mushroom**

Button Mushrooms, Red Onion and Roasted Red Peppers in creamy Dijon mustard dressing

**Japanese Noodle with Teriyaki Chicken**

Napa Cabbage, noodles and julienne of Chicken Breast in a teriyaki sauce

**Pasta Pesto Salad**

Whole Wheat Pasta with Fresh Basil Pesto with roasted pine nuts

**Potato Salad**

Baby Potatoes in creamy Bacon and Egg dressing

**Hawaiian Coleslaw**

Shredded Cabbage with Red and Green Onions and Carrots, Grilled Pineapple, Macadamia nuts in a vinaigrette dressing

**Carrot Raisin Salad**

In a honey mustard dressing

**Grilled Marinated Vegetable Salad**

Assorted grilled vegetables in a light vinaigrette dressing

**Hot Vegetables (Choose 2)**

Cabbage Rolls with rice  
Stuffed Roma Tomatoes with parmesan cheese with basil  
Stuffed peppers Clamont, Filled with diced vegetables & cheese and quartered  
Honey Mustard Glazed Baby carrots  
Broccoli & Cauliflower with cheese sauce  
Fresh Vegetable Stir-fry  
Garlic green beans with red pimento

**Starch (choose 1)**

Whipped potatoes  
Garlic herb mashed  
Scallop Potatoes  
Upright Stuffed Potatoes  
Cottage cheese and Potato Perogies  
Oven Roasted baby potatoes Rosemary Garlic

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Steamed baby red potatoes with olive oil  
Confetti rice with peppers  
Mixed wild and long grain rice

**Pasta (choose 1)**

Cheese Tortellini in Rose Sauce,  
Mini cheese raviolis in a tomato Roma Sauce,  
Fuseli Primavera with Seasonal Vegetables

**Chicken (I)**

Chicken Breast in Mushroom demi sauce,  
Roasted Rosemary Chicken Breast,  
Stuffed Chicken Breast with Spinach, Feta cheese, Sun Dried Tomatoes,  
Chicken Parmesan Cordon Bleu (4 oz),  
Chicken Ballentene (stuffed w/ rice and vegetables),  
Chicken Soulevki

**Pork and Ham (I)**

Alberta Pork Loin with chutney  
Apple Glazed Boneless pork chops  
Maple Cured Ham – Chef carved (minimum 50 persons)

**Fish (II)**

Grilled Cedar Plank Salmon,  
Salmon Wellington- Chef carved  
Orange Bourbon Glazed Salmon,  
Sautéed Trout Almandine (deboned)

**Beef (III)**

Alberta Roast Beef, Sirloin cut, carving station with au jus  
New York Steaks, 8 oz, BBQ  
Beef Stroganoff with red wine sauce, and wild mushrooms  
Steak Dianne – Medallions of beef w/ shallots, mushrooms in a brandy and cream sauce  
Rouladines- Flank Steak with julienne of vegetables, pickle and Dijon sauce

## **Dessert (Served) Choice of 1**

Tiramisu  
Black Forest Cake  
Strawberry Short Cake  
Chocolate Mousse  
Devils Chocolate Cake  
Fire baked Cheesecake w/ berry coulis  
Chocolate Truffles  
Poppy seed Torte  
Carrot Cake w/ Cream Cheese frosting (nut free)  
Lemon Mandarin Torte  
Peach Melba  
Strawberry Romanoff  
Maple Ice Cream Crepes

**OR**

(Served as table share plates – choose one)  
Chef's Assorted Desserts  
Fruit and Domestic Cheese tray

Buffet menu is included with Multi grain dinner rolls and butter. Coffee & Tea

|           |  |
|-----------|--|
| I & I     | \$42.00 per person plus service and tax  |
| I & II    | \$ 44.00 per person plus service and tax |
| I & III   | \$ 47.00 per person plus service and tax |
| II & II   | \$ 46.00 per person plus service and tax |
| II & III  | \$ 48.00 per person plus service and tax |
| III & III | \$ 49.00 per person plus service and tax |

Prices are subject to 15% Service and 5% GST

Bison Sirloin on carving station add \$5.00 per person to category III/III choice

Prime Rib additional \$ 5.00 per person to category III/III choice

Included with each buffet are Dinner Rolls/ Bannock/ Butter and served coffee and herbal tea.

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**Upgrade your dinner buffet with a Dessert Buffet for  
\$ 6.00 per person plus service and tax**

|  |                                 |
|--|---------------------------------|
| Assorted Tortes                              | Seasonal Cheesecakes            |
| Trio of Squares                              | English Trifles                 |
| Lemon Parfaits                               | Russian Berry Flan              |
| Belgian Chocolate Mousse Cups                | Raspberry Chocolate Mousse Cups |
| Domestic Cheese Tray w/ Seasonal Fresh Fruit |                                 |

**Looking for More?**

**\$ 8.50 per person for Chef's Choice  
Plus service and tax**

|   |                        |
|---|------------------------|
| Chocolate Tiramisu Cake                                     | Chocolate Cheesecake   |
| Chocolate Mousse  | Assorted Petit Fours   |
| Éclairs   | Fruit Tarts            |
| Crème Brule   | Petite Cheesecake Bits |
| Domestic and Import Cheese Tray with Grapes and Fresh Fruit |                        |
| Choice of one item on a Flambé Station                      |                        |

Peach Melba **or** Bing Cherry Romanoff



**NAKODA**  
on the Lake  
SPA LODGE & CONFERENCE CENTRE