

# Royal Coachman Catering

## FIVE STAR BUFFET

This Menu is designed for a minimum of 40pl  
Modified 5-Star Menus are available for smaller groups

Chef Carved Canadian Sterling Silver Roast Prime Rib with au jus,  
& Yorkshire Pudding accompanied by  
French Dijon Mustard & Extra Hot Horseradish

Baked Penne Pasta with your choice of: Pesto Alfredo Sauce, Agliolio Style w/ Virgin Olive Oil,  
Roast Garlic, Parsley, White Wine & Grated Parmesan or Sweet Red pepper Tomato Sauce

Decorated Roasted Tom Turkey Display with Cranberry Sauce

Choice of One:

Market Vegetables Sautéed w/ Roasted Garlic, Ginger, Olive Oil

or

a Medley of Market Seasonal Steamed Vegetables Tossed n Fresh Herbs & Butter

Choice of One:

Roasted Herb Potatoes, Hot Buttered Herbed Baby Potatoes,

Scalloped Potatoes, Smashed Cheddar Nugget Potatoes,

or Wild Mushroom & Grain Rice Pilaf

Choice of Five:

Exotic Green Salad with 2 Dressings, Signature Caesar Salad, Spinach Salad w/ Honey Dill Dressing,

Island Salad w/ Fresh Fruit Varietals, Goats Cheese & our "House" Pomegranate Dressing, Greek Salad,

Watermelon & Feta Cheese Salad, Thai Chicken Noodle Salad, Curried Fruit & Rice Salad,

Waldorf Salad, Marinated Mushroom & Artichoke Salad, Country Potato Salad,

Carrot & Raisin Salad, Rainbow Coleslaw with Raspberry- Champagne Dressing,

Italian Tomato Salad, Broccoli Slaw w/ Toasted Pumpkin Seeds,

Traditional 5- Bean Salad w/ Sun dried Tomato Vinaigrette, or

B.L.T. w/ Avocado, Mandarin Oranges, Bleu Cheese & Roasted Garlic Balsamic Vinaigrette

Assorted Relish and Pickles

Crisp vegetable "Crudités" accented by our House Cucumber-Wasabi Dip

Tropical Fresh Fruit Platter & Continental Cheese Board

An Assortment of Rustic Freshly Baked Rolls and Butter

Assorted Cheesecakes and Tortes

Regular and Decaffeinated Coffee, and Tea

\$27.00 per person + HST and Gratuity

Please ask us about Substitutions or Additions