



EVENTS AT

THE
Dunes
AT KAMLOOPS

 BUFFET SELECTIONS 



EVENTS AT THE DUNES

 BUFFET 1 - PREMIUM BUFFET \$25.00 (50 GUESTS +) 

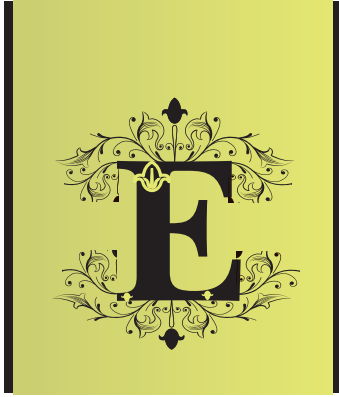
CHOICE OF 2 SALADS
ONE VEGETABLE
ONE HOT ENTRÉE
ONE CARVED SELECTION
ONE ACCOMPANIMENT
DESSERT

 BUFFET 2 - PANORAMA BUFFET \$29.00 (50 GUESTS +) 

CHOICE OF 2 SALADS
ONE VEGETABLE
TWO HOT ENTRÉES
ONE HOT PASTA ENTRÉE
ONE CARVED SELECTION
ONE ACCOMPANIMENT
DESSERT

 BUFFET 3 - ABOVE AND BEYOND BUFFET \$34.00 (50 GUESTS +) 

CHOICE OF 3 SALADS
ONE VEGETABLE
TWO HOT ENTRÉES
ONE HOT PASTA ENTRÉE
ONE CARVED SELECTION
TWO ACCOMPANIMENTS
DESSERT



EVENTS AT THE DUNES

 BUFFET 4 - THE DUNES BUFFET \$40.00 (100 GUESTS +) 

CHOICE OF 3 SALADS
ONE VEGETABLE
TWO HOT ENTRÉES
ONE HOT PASTA ENTRÉE
TWO CARVED SELECTIONS
TWO ACCOMPANIMENTS
DESSERT

 BUFFET 5 - PLATINUM BUFFET \$50.00 (100 GUESTS +) 

CHOICE OF 4 SALADS
ONE VEGETABLE
TWO HOT ENTRÉES
TWO HOT PASTA ENTRÉES
TWO CARVED SELECTION
TWO ACCOMPANIMENTS
DESSERT


BUNS AND BUTTER SERVED ON THE TABLE

COFFEE AND TEA

CONDIMENTS

PRICES DO NOT INCLUDE TAX OR GRATUITY

PRICES SUBJECT TO CHANGE





EVENTS AT THE DUNES



BUFFET SELECTIONS - SALADS

GREEK SALAD WITH CUCUMBER, TOMATO, BELL PEPPERS, RED ONION AND FETA CHEESE.

THAI NOODLE SALAD WITH CHOW MEIN NOODLES, SEASONAL VEGETABLES AND SPICY THAI DRESSING.

CLASSIC CAESAR SALAD SERVED WITH ROMAINE LETTUCE, SIGNATURE DRESSING, CROUTONS AND PARMESAN CHEESE.

GOURMET MIXED GREENS WITH TOMATO, CARROTS AND CABBAGE WITH ASSORTED DRESSINGS.

RED AND WHITE NUGGET POTATO SALAD.

CLASSIC SPINACH SALAD WITH EGG, BACON AND CREAMY DRESSING.

TRICOLOUR ROTINI PASTA SALAD WITH GRILLED VEGETABLES, FETA CHEESE AND A VINAIGRETTE DRESSING.

ROASTED VEGETABLE PASTA SALAD.

HAWAIIAN COLESLAW.

MARINATED VEGETABLE SALAD.



BUFFET SELECTIONS - CARVED ITEMS

PORK LOIN STUFFED WITH HERBS, FRESH AND DRIED FRUITS SERVED WITH BALSAMIC DEMI GLAZE.

CARVED BARON OF BEEF SERVED WITH FRESH GRAVY. (BUFFALO ROAST WHEN AVAILABLE)

FESTIVE HONEY AND MAPLE GLAZED HAM.

TRADITIONAL SLICED TURKEY WITH FRUIT STUFFING ACCOMPANIED WITH GRAVY AND CRANBERRY SAUCE.

BEEF STRIP LOIN WITH RED WINE DEMI GLAZE.



EVENTS AT THE DUNES



BUFFET SELECTIONS - HOT ENTRÉES (POULTRY)

ROASTED BREAST OF CHICKEN STUFFED WITH SPINACH AND BLUE CHEESE.

CHICKEN BREAST STUFFED WITH BLACKFOREST HAM, MOZZARELLA CHEESE AND LIGHTLY BREADED.

SPICY CHICKEN JAMBALAYA WITH CHORIZO SAUSAGE AND VEGETABLES.

GRILLED CHICKEN BREAST WITH CARAMELIZED ORANGE SAUCE.

ORIENTAL CHICKEN STIR FRY WITH CHINESE STYLE CUT VEGETABLES AND TERIYAKI SAUCE.

GRILLED CHICKEN BREAST IN A ROASTED RED PEPPER SAUCE.

SLICED TURKEY ON A BED OF HERB, DRIED AND FRESH FRUIT STUFFING AND CRANBERRY SAUCE ON THE SIDE.



BUFFET SELECTIONS - HOT ENTRÉES (FISH)

STEAMED BC SALMON SERVED WITH BÉARNAISE SAUCE.

STEAMED BC SALMON TOPPED WITH LEMON DILL BUTTER.

BASA ROULADE - BASA ROLLED WITH SHRIMP AND SERVED WITH A SPINACH (EMPANARD) SAUCE.



BUFFET SELECTIONS - HOT ENTRÉES (PORK & LAMB)

LAMB CHOPS MARINATED IN HERBS, OLIVE OIL AND GRILLED SERVED WITH MINT DEMI GLAZE.

STUFFED PORK LOIN FILLED WITH HERBS, FRESH FRUIT AND DRIED FRUIT STUFFING. SERVED WITH A BALSAMIC DEMI GLAZE.

SWEET AND SOUR PORK WITH PINEAPPLE AND SESAME SEEDS.



EVENTS AT THE DUNES



BUFFET SELECTIONS - HOT ENTRÉES (PASTA)

PENNE PASTA PRIMAVERA WITH FRESH ALFREDO SAUCE.

PENNE PASTA WITH TOMATOES, FRESH BASIL AND ASIAGO CHEESE.

PASTA CARBONARA WITH BACON, HAM, AND PARMESAN CHEESE.

LASAGNA NOODLES WITH LAYERS OF RICH MEAT SAUCE, PARMESAN CHEESE AND MOZZARELLA CHEESE.

CLASSIC SPAGHETTI AND MEAT BALLS IN A RICH TOMATO SAUCE.

BAKED CORK SCREW SHRIMP AND CHEESE. (A PLAY ON MAC'N CHEESE.)

BAKED CHICKEN TETRAZZINI.



ACCOMPANIMENTS

HERB ROASTED NEW POTATOES.

BUTTERY MASH POTATO OR GARLIC MASHED.

BAKED POTATO WITH ALL THE TOPPINGS.

CROQUETTE POTATO.

YORKSHIRE PUDDING.

RICE PILAF.



BUFFET SELECTIONS - ENHANCE YOUR BUFFET (UP CHARGE)

PRIME RIB SERVED WITH AU JUS AND HORSE RADISH.

BBQ PORK RIBS.

HALIBUT.

SNOW CRAB LEGS.

GARLIC PRAWNS ON A SKEWER, 5 PRAWNS PER SKEWER.