



## PLATED DINNERS

Minimum Number Required

### The Tabor

Baby Spinach Greens with Seasonal Berries, Mandarin Orange Segments, and Crispy Red Onions in a Pink Grapefruit Dressing

White, Whole Wheat and Multigrain Breads and Rolls with Whipped Dairy Butter

Breast of Chicken Stuffed with Spinach and Ricotta Cheese and Tomato Basil Sauce

Roasted Garlic Infused Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Chocolate Grand Marnier Tart, with Mandarin Orange and Raspberry Coulis

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$32.50 per person

### The Purden

Tossed Garden Greens with Roasted Pine Nuts, Goat Cheese Crumble with a Balsamic Vinaigrette

White, Whole Wheat and Multigrain Breads and Rolls with Whipped Dairy Butter

Herb and Garlic Roasted Chicken Breast with Red Wine Sauce

Twice Baked Potato

Chef's Selection of Seasonal Vegetables,

New York Cheesecake with Berry Compote and Vanilla Cream

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$31.50 per person

### The British Columbian

West Coast Seafood Chowder

White, Whole Wheat and Multigrain Breads and Rolls with Whipped Dairy Butter

Grilled Filet Wild Pacific Coho with Maple Mustard Glaze

Mushroom Risotto

Chef's Selection of Seasonal Vegetables

Apple Crumble Tart with Cinnamon Custard Sauce

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$34.50 per person

### The Western Broil

Mushroom Cream Soup with Fresh Herbs

White, Whole Wheat and Multigrain Breads and Rolls with Whipped Dairy Butter

Grilled Beef Tenderloin Steak with Merlot Reduction

Oven Roasted Baby Red Potatoes

Chef's Selection of Seasonal Vegetables

Chocolate Truffle Cheesecake with Raspberry Coulis

Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$35.50 per person

*exceptional*  
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# CREATE YOUR OWN DINNER MENU

Minimum Number Required

Dinner Selections (with the Entrée Price)

Include:

- o Soup or Starter
- o White, Whole Wheat & Multigrain Rolls with Butter
- o Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas
- o Dessert

## Soups

Westcoast Seafood Chowder

Mushroom Cream Soup with Fresh Herbs

Potato Leek Soup with Crème Fraiche and Chives

Curried Butternut Squash and Sweet Potato Soup

Roasted Garlic and Tomato Soup

## Starters

Baby Spinach Greens with Seasonal Berries, Mandarin Orange Segments, and Crispy Onion in a Pink Grapefruit Dressing

Mixed Field Greens with Crisp Vegetables and Sun Dried Tomato Vinaigrette

Crisp Hearts of Romaine, Baguette Croutons, Parmesan Curls with a Roasted Garlic Caesar Dressing

Mixed Garden Greens with Roasted Pine Nuts, Goat Cheese Crumble, with a Balsamic Vinaigrette

Garden Leaf Greens with Tomato, Cucumber, Grapefruit, with a Ginger Dressing

Vine Ripened Tomato, Bocconcini & Basil Terrine with a Basil Oil & Balsamic Reduction

Prawn and Ice Shrimp Cocktail with a Spicy Cocktail Sauce

## Entrees

**Herb and Garlic Roasted Breast of Chicken** with Red Wine Sauce, a Twice Baked Potato, and Seasonal Vegetables

\$31.95 per person

**Breast of Chicken Stuffed** with Spinach and Ricotta Cheese and Tomato Basil Sauce, Garlic Infused Mashed Potato, and Seasonal Vegetables

\$33.95 per person

**Grilled Filet of Wild Pacific Coho** with Maple Mustard Glaze, Mushroom Risotto, and Seasonal Vegetables

\$34.95 per person

**Roast Centre Cut Loin of Pork** with Apple Dijon Sauce, Caramelized Onions, Roast Potatoes, and Seasonal Vegetables

\$33.95 per person

**Grilled Beef Tenderloin Steak** with Merlot Reduction, Roast Garlic Mashed Potatoes, and Seasonal Vegetables

\$36.95 per person

**Roast Prime Rib of Beef** with Au Jus & Horseradish Cream, Oven Roasted Baby Red Potatoes, Seasonal Vegetables, and Yorkshire Pudding

\$36.95 per person

**Roasted Beef Strip Loin** with Red Wine Reduction, Oven Roasted Baby Red Potatoes, and Seasonal Vegetables

\$36.95 per person

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# CREATE YOUR OWN DINNER MENU

Minimum Number Required

## *Entrees Continued*

### **Vegetarian Entrees**

**Roasted Garlic, Spinach & Ricotta Stuffed Ravioli** with Chive Cream, and Seasonal Vegetables

\$26.95 per person

**Spinach & Ricotta Filled Cannelloni** with Tomato Basil Sauce, Seasonal Vegetables

\$26.95 per person

**Grilled Vegetable & Goat Cheese Strudel** with Seven Grain Risotto Cake, Seasonal Vegetables, and Smoked Tomato Coulis

\$26.95 per person

### **Dessert Selections**

Chocolate Grand Marnier Tart, Mandarin Orange and Raspberry Coulis

Apple Crumble Tart with Cinnamon Custard Sauce

Chocolate Truffle Cheesecake with Berry Compote

Fresh Fruit Tart, Vanilla Cream & Raspberry Coulis

Grand Marnier Cheesecake, Berry Puree, Fresh Cream

Lemon Meringue Tart, Blueberry Coulis, Fresh Cream

Pecan Pie with Caramel Sauce

Double Chocolate Mousse Parfait, Vanilla Cream

New York Style Cheesecake, Berry Puree

Belgium Chocolate Mousse Cake with a Raspberry Coulis

Tiramisu with Raspberry Coulis

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# DINNER BUFFET SELECTIONS

Minimum Number Required

## The Summit

Tossed Garden Greens with Tomato and Cucumber with Chef's Selection of Dressings  
Tomato, Feta, Couscous Salad with Balsamic Vinaigrette  
Cucumber and Dill Salad  
Baby Red Potato Salad  
Fresh Garden Vegetables with Roasted Red Pepper Hummus Dip  
White, Whole Wheat & Multigrain breads and Rolls with Whipped Dairy Butter  
Romano Cheese and Basil Agnoloti in a Light Tomato Sauce  
Herb and Garlic Roasted Breast of Chicken with a Red Wine Sauce  
Rice Pilaf  
Chef's Selection of Seasonal Vegetables  
Chef's Selection of Dessert Squares, Pies and Mousse  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$26.95 per person

## Baron Buffet

Tossed Garden Greens with Tomato & Cucumber with Assorted Dressings  
Traditional Caesar Salad with Herb- Croutons and Fresh Parmesan Cheese  
Tomato, Feta, Couscous Salad with Balsamic Vinaigrette  
Cucumber and Dill Salad  
Tomato and Bocconcini Salad with Smokey Tomato Basil Vinaigrette  
Baby Red Potato Salad  
Fresh Garden Vegetables and Roasted Red Pepper Hummus Dip  
White, Whole Wheat & Multigrain Breads and Rolls with Whipped Dairy Butter  
Pepper Crusted Roast Baron of Beef, Dijon Mustard, Horseradish and Red Wine Jus  
Pan Fried Herb Crusted Breast of Chicken with a Mushroom Cream Sauce  
Oven Roasted Baby Red Potatoes  
Chef's Selection of Seasonal Vegetables  
Chef's Selection of Dessert Squares, Pies, Cakes & Mousse  
Freshly Brewed Starbuck's Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$28.95 per person

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# DINNER BUFFET SELECTIONS

Minimum Number Required

## The Fraser

Tossed Garden Greens with Tomato and Cucumber with Assorted Dressings  
Traditional Caesar Salad with Herb- Croutons and Fresh Parmesan Cheese  
Tomato and Bocconcini Salad with Smokey Tomato Basil Vinaigrette  
Baby Red Potato Salad  
Greek Salad with Feta Cheese  
White, Whole Wheat & Multigrain Breads and Rolls with Whipped Dairy Butter  
Fresh Garden Vegetables with Roasted Red Pepper Hummus Dip  
Seasonal Sliced Fresh Fruit Platter  
Domestic and European Deli Cold Meat Platter  
Roast Centre Cut Loin of Pork, Apple Horseradish Sauce and Caramelized Onions  
Wild Coho Salmon Filet with a Maple Mustard Glaze  
Oven Roasted Baby Red Potatoes  
Mushroom Rice Pilaf  
Chef's selection of Seasonal Vegetables  
Domestic and European Cheese Platter  
Chef's Selection of Dessert Squares, Pastries, Pies, Cheesecake & Chocolate Mousse  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Tazo Specialty Teas

\$34.95 per person

## The Canadian

Tossed Garden Greens with Assorted Dressings  
Baby Spinach Greens with Mandarin Orange, Crispy Bacon and Pine Nuts with a Dijon Vinaigrette  
Traditional Caesar Salad with Herb- Croutons and Fresh Parmesan Cheese  
Tomato, Feta, Couscous Salad with Balsamic Vinaigrette  
Cucumber and Dill Salad  
Tomato & Bocconcini Salad with Smokey Tomato Basil Vinaigrette  
Greek Salad with Feta Cheese  
White, Whole Wheat & Multigrain Breads and Rolls with Whipped Dairy Butter  
Platter of Salmon & Halibut Medallions, Smoked Salmon & Chive Cream, and Marinated Mussels & Shrimp  
Fresh Garden Vegetables with Roasted Red Pepper Hummus Dip  
Seasonal Sliced Fresh Fruit Platter  
Domestic and European Deli Cold Meat Platter  
Roast Prime Rib of Beef Au Jus with Yorkshire Pudding  
Breast of Chicken Stuffed with Spinach & Ricotta Cheese with a Madeira Sauce  
Romano Cheese and Basil Agnoloti in a Light Tomato Sauce  
Oven Roasted Baby Red Potatoes  
Rice Pilaf  
Chef's Selection of Seasonal Vegetables  
Domestic and European Cheese Platter  
Chef's Selection of Cheesecakes, Tortes, Pastries, Cakes & Fruit Pies  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & a Selection of Tazo Specialty Teas

\$ 38.95 per person

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