

# Lino's Catering and Consulting

www.gr8foodonlocation.com

## Roast Beef Buffet Dinner

### *TOSSED GREEN LEAF SALAD*

*TOSSED WITH SPECIAL BLEND OF HERBS, SPICES, OLIVE OIL AND BALSAMIC VINEGAR*



### *TRADITIONAL GREEK SALAD*

*BITE SIZE FRESH TOMATOES, CUCUMBER, GREEN PEPPER AND PURPLE ONIONS  
TOSSED IN A LIGHT LEMON HERB MARINADE  
TOPPED OF WITH BLACK OLIVES AND FETA CHEESE*



### *BRUCHETTA AND BAGUETTE*

*FRESH MADE BRUCHETTA SERVED WITH FRESH BAKED BAGUETTE*



### *ROAST BEEF (Carved by Chef) SERVED WITH A GRAVY*

*AGED ALBERTA BEEF SEASON WITH CHEFS OWN SPECIAL BLEND OF HERBS AND SPICES  
SLOW OVEN ROASTED*



### *BUTTERED BABY CARROTS*

*COOKED TO PERFECTION AT YOUR LOCATION IN OUR MOBILE KITCHEN  
AND SERVED TO YOU AND YOUR GUESTS FRESH*



### *PEPPERED PEAS*

*TENDER GREEN PEAS WITH BLACK PEPPER AND CREAMY BUTTER*



### *OVEN ROAST POTATOES*

*SEASONED AND SLOW ROASTED TO A GOLDEN BROWN*

*COFFEE AND TEA  
FRESH PERKED COFFEE  
ASSORTED TEAS*

*ASSORTED CAKES  
CARROT CAKE  
DOUBLE FUDGE CAKE  
TRIPLE BERRY CRUMBLE*

**\$ 22.75 + Gst**

**15% Gratuity Voluntary**

**Based on a 100 people. Prices subject to change. Updated January 2012**

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