

Lino's Catering and Consulting

www.gr8foodonlocation.com

Roasted Pork Loin Buffet Dinner

*TOSSED MIXED GREENS LEAF SALAD
MAPLE BALSAMIC VINAIGRETTE*



COLE SLAW

CRUNCHY FAVOURITE TOSSED IN A ZESTY SLAW DRESSING



BRUCHETTA AND BAGUETTE

FRESH MADE BRUCHETTA SERVED WITH FRESH BAKED BAGUETTE



PESTO BASIL LINGUINE



*PORK ROAST (Carved by Chef) SERVED WITH A GRAVY
PORK LOIN SEASON WITH CHEFS OWN SPECIAL BLEND OF HERBS AND SPICES
OVEN ROASTED*



*GLAZED HONEY BUTTER 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



*CREAMY GARLIC MASHED POTATOES
MADE FROM SCRATCH AND SERVED WITH A RICK GRAVY*



*COFFEE AND TEA
FRESH PERKED COFFEE
ASSORTED TEAS*

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

\$23.75 + Gst

15% Gratuity Voluntary

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

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