



Catering Menu

FRESHNESS YOU CAN TASTE

Serviced Buffets

Minimum 25 Guests

The Simple Buffet | (\$26.00/person) | One Entree, One Starch, One Veg & Two Salads |

The Standard | (\$28.00/person) | One Entree, Two Starches, Two Veg & Two Salads |

The Deluxe Buffet | (\$32.00/person) | Two Entree, One Starches, One Veg & Two Salads |

The Gourmet Buffet | (\$38.00/person) | Two Entree, Two Starches, Two Veg & Two Salads |

Dessert Not included in Package pricing, all desserts are additionally \$5.00/person.)

Entrees

- Herbs De Provence Chicken Leg
- Baked Creamy Dill Haddock (Higher Price Point)
- Savoury Rosemary & Thyme Tenderloin
- Grilled Garlic Pork Chops
- Louisiana BBQ Pork Ribs
- Prime Rib Au jus (Higher Price Point)
- Ribeye Roast (Brisket Style or Shaved)
- Brisket (Higher Price Point)
- Meat Loaf
- Sweet & Sour Meatballs



Vegetables

- Basic Seasoned Vegetable Trio (broccoli, carrots & cauliflower)
- Savory Garlic Green Beans & Baby Carrots
- Roasted Asparagus with Garlic Butter (Higher Price Point)
- Bacon Wrapped Asparagus (Higher Price Point)
- Pan Seared Maple & Bacon Brussel Sprouts (Higher Price Point)
- Honey Dill Baby Carrots
- Herb Roasted Veggies (Parsnip, carrots & potatoes) (Higher Price Point)

Starches

- Simple Signature Mashed Potato
- Creamy Parmesan Mashed Baby Yukon Potato (Higher Price Point)
- Golden Yukon Herb Roasted Potatoes
- Double Baked Potatoes (Higher Price Point)
- Maple Pecan Roasted Sweet Potato (Higher Price Point)
- Signature Scalped Potatoes (Higher Price Point)
- Baby Potatoes with Creamy dill Sauce & Garlic
- Delicious Dill Mash
- Roasted Russet Wedges with Herbs
- Pasta (Higher Price Point)
- Perogies

Salads

- Famous Caesar Salad
- Greek Salad
- Italian Style Salad
- Tomato Cucumber Salad with Balsamic (Higher Price Point)
- Broccoli Pasta Salad (Higher Price Point)
- Japanese Salad (Higher Price Point)
- German Potato Salad
- Coleslaw
- Summer Salad with Berries & Raspberry Vinaigrette (Higher Price Point)

All Dressing are made in house from scratch!

All Buffets include:

- Staff to service the buffet
- House baked buns with garlic butter

Dessert: (\$5.00/person)

- Brownies
- Gluten Free Strawberry Shortcake
- Gluten Free Tiramisu
- Nanaimo bars
- Butter Tart Squares

Our Buffet Meals may be subject to change in price depending on the Entrees, Vegetables, Starches or Salads that you chose! We take great pride in serving excellent food at a realistic price, but select ingredients are sourced at a higher price point. If there are any sides or proteins that you didn't see listed above, feel free to inquire. We are always willing to try and make accommodations to meet your needs!

Thank you for your inquiry from Palates By The Lake!

Contact for Booking or Inquiry:

(587) 986 - 0452

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