

## **GOURMET MENU**

### ***Hors d'Oeuvres by the Dozen***

- Pickled Victorian beetroot with horseradish **\$10.00**
- Bouchon of smoked salmon with avocado mousse **\$15.00**
- Smoked haddock tartare with horseradish **\$12.00**
- Gravad lax on crispy bagel with sweet dill mayonnaise **\$12.00**
- Marinated peppers with anchovy **\$13.00**
- Salt cod brandade with prawns and asparagus **\$17.00**
- Mini lamb kebabs with Moroccan tagine **\$18.00**
- Ginger chicken cake with coriander **\$11.00**
- Prawn saté with coconut and chilli dip **\$16.00**
- Duck confit with pimento compot **\$15.00**
- Spanakopita **\$10.00**
- Steamed Wonton with Spicy Dip **\$11.00**
- Mini Beef Wellington **\$18.00**
- Baked Brie, Cranberry & Papaya Salsa with Sliced Sourdough Baguette **\$12.00**
- Stuffed Pork Loin & Lingonberry Sauce **\$15.00**

## GOURMET MENU

### *Buffets*

**Beef Wellington** **\$22.00/person**

Filet stuffed with foie gras truffle butter, wrapped in a wild mushroom duxelle baked in puff pastry and served with a truffle Madeira sauce. Served with baked potato and sour cream, fresh seasonal vegetables, tossed salad with house dressing and dinner rolls.

**Rack of Lamb** **\$28.00/person**

Roasted Colorado lamb rack dusted with fennel seed served over creamed leeks in a red wine-thyme demi-glacé. Served with baked potato and sour cream, fresh seasonal vegetables, tossed salad with house dressing and dinner rolls.

**9-oz Filet Mignon** **\$24.00/person**

Served with a red wine-thyme demi-glacé garnished with sautéed seasonal wild mushrooms and Gorgonzola-infused mashed potatoes. Served with baked potato and sour cream, fresh seasonal vegetables, tossed salad with house dressing and dinner rolls.

**Roasted Chicken Breast** **\$21.00/person**

Wrapped around wild mushrooms with fresh herbs, served with roasted onion risotto and white truffle supreme sauce with fresh seasonal vegetables.

**Spiced Pork Tenderloin** **\$21.00/person**

On a bed of Granny Smith apples braised with bacon served with an apple brandy-ivory sauce and with mashed potatoes, fresh seasonal vegetables, and tossed salad with house dressing and dinner rolls.

**Petit Filet Mignon and a Giant Tiger Prawn** **\$28.00/person**

Served with a red wine-thyme demi-glacé and a spicy herb cream sauce. Served with baked potato and sour cream, fresh seasonal vegetables, tossed salad with house dressing and dinner rolls.

**Roasted Pheasant** **\$25.00/person**

Wrapped in a vegetable mousseline, served with a wild mushroom ragoût and a sun-dried cherry sauce. Served with baked potato and sour cream, fresh seasonal vegetables, tossed salad with house dressing and dinner rolls.

## GOURMET MENU

### *Beverages*

#### **Non-Alcoholic Beverages**

**\$5.95/pitcher**

Choices include: Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Iced Tea, Pink Lemonade

#### **Alcoholic Beverages**

Pitchers of beer range from \$7.00 - \$9.50, depending on brand and happy hour.

Drink tickets are available at \$3.50 and \$5.00 per ticket. A \$3.50 ticket can be redeemed for: house wine (glass), domestic beer (bottle, 12 and 16 oz. tap), import beer (12 oz. tap), rail pour drinks. A \$5 drink ticket will cover anything except top shelf liquors. Drinks costing more than the tickets value can be purchased, but the guest must pay the difference.

#### **Buffet Terms & Conditions**

1. A minimum of 15 people is required for buffets.
2. Individual menu selections for persons with special dietary needs are available.
3. Bowling Buffet party pricing is not applicable to Cosmic Rock-N-Bowl on Friday or Saturday nights.
4. We allow 2-3 hours for your party.
5. Buffet prices include food, bowling and bowling shoes. Tax of 6.65% and gratuity of 18% will be added on top of all pricing.
6. To ensure that your party experience with us is the best it can be we ask that you confirm your choice of food, the time you would like your buffet and the number of guests in your party no less than 7 business days prior to the date of your function. You will be billed according to the number of people you confirm on that day.
7. If you don't see your buffet menu preference, you are invited to speak with our Chef, so we can plan your event to your specifications.