

Dinner Entrées

*All Entrées Served with Bun Basket and Butter, Your Choice of Soup or Salad, Starch and Dessert.
Chef's Choice of Hot Vegetable
Coffee, Decaffeinated Coffee and Tea*

ROAST BEEF AU JUS	<i>Sliced Roast Beef with Au Jus and Horseradish</i>	\$18.95
FILET MIGNON	<i>Wrapped in Bacon and Charbroiled</i>	\$23.95
EIGHT OZ NEW YORK STEAK	<i>Charbroiled Served Medium Rare</i>	\$21.95
ROAST PRIME RIB	<i>Six Oz Portion with Yorkshire Pudding</i>	\$23.95
IRISH WHISKEY CHICKEN	<i>Chicken Breast Served with Creamy Irish Whiskey Sauce</i>	\$19.95
CHICKEN JU BRAY	<i>Boneless Chicken Breast Served in a Light Burgundy Sauce</i>	\$19.95
CHICKEN KIEV	<i>Boneless Chicken Breast Stuffed with Garlic and Herb Butter</i>	\$20.95
CHICKEN CORDON BLEU	<i>Boneless Chicken Breast Stuffed with Ham and Swiss Cheese</i>	\$20.95
BAKED HONEY MUSTARD HAM	<i>Baked Ham Served in a Honey Mustard Sauce</i>	\$15.95
HAWAIIAN PINEAPPLE HAM	<i>Baked Ham Served in Pineapple Sauce</i>	\$15.95
BONELESS LOIN OF PORK	<i>Stuffed with Saskatoon Berry Dressing</i>	\$21.95

CHOICE OF ONE STARTER:

*Soup of the Day
or
Tossed Salad*

CHOICE OF ONE STARCH:

*Oven Roast Potato
Mashed Potato
Scalloped Potato
Fried Vegetable Rice
Wild Rice and Rice Pilaf*

CHOICE OF ONE DESSERT:

*Saskatoon Berry Cheesecake
Saskatoon Berry Pie
Chocolate Cheese Cake
Strawberry Short Cake*

Quick Served Meals

*Quick Served Meals Include Assorted Bun Basket
Your Choice of Soup or Salad and Dessert
Coffee, Decaffeinated Coffee and Tea*

BAKED TRADITIONAL LASAGNA	<i>Oven Baked and Covered with Melted Mozzarella Cheese</i>	\$14.95
BAKED VEGETARIAN LASAGNA	<i>Oven Baked and Covered with Melted Mozzarella Cheese</i>	\$14.95
CHICKEN PARMESAN	<i>Sautéed Chicken Breast Covered in Mozzarella Cheese and Spaghetti Sauce, Served on a Bed of Spaghetti</i>	\$19.95
VEAL PARMESAN	<i>Sautéed Veal Covered in Mozzarella Cheese and Spaghetti Sauce, Served on a Bed of Spaghetti</i>	\$20.95

CHOICE OF ONE STARTER:

*Soup of the Day
or
Tossed Salad*

CHOICE OF ONE DESSERT:

*Saskatoon Berry Cheesecake
Saskatoon Berry Pie
Chocolate Cheese Cake
Strawberry Short Cake*

Kids Menu

Kids Menu Includes Choice of Soft Drink Or Milk and Dessert

CHICKEN FINGERS	<i>Served with French Fries and Plum Sauce</i>	\$10.95
SPAGHETTI WITH MEAT SAUCE	<i>Served with Parmesan Cheese and Garlic Toast</i>	\$10.95



Chef's Six Course Meal

Minimum 25 people

*Six Course Meal Includes Assorted Bun Basket
Coffee, Decaffeinated Coffee and Tea*

APPETIZER

Jumbo Shrimp Cocktail

CHOICE OF ONE SOUP:

Lobster Bisque

Butternut Squash

Cream of Leek and Potato

Italian Wedding

CHOICE OF ONE SALAD:

Tossed

Caesar

Greek

Spinach with Worcestershire Dressing

CHEF'S CHOICE OF SORBET

CHEF'S CHOICE OF HOT VEGETABLE

CHEF'S CHOICE OF STARCH

CHOICE OF ONE ENTRÉE:

Chicken Breast Ju Bray

Medallions of Beef Tenderloin

Veal Pescatore

Poached Filet of Sole

CHOICE OF ONE DESSERT:

Ice Cream Saskatoon Berry Crepes

Ice Cream Chocolate Almond Crepes

\$42.95



Evening Dinner Buffets

*Evening Dinner Buffets Include Assorted Buns and Butter
Coffee, Decaffeinated Coffee and Tea*

#1 HOT BUFFET

(Minimum 25)

*Tossed Salad with Dressings
Chef Choice of Two Additional Salads
Marinated Sweet Pickle Mix*

**CHEF'S CHOICE OF STEAMED
HOT VEGETABLE**

CHOICE OF STARCH

CHOICE OF ENTRÉE

INCLUDES:

Assorted Pastries and English Trifle

ONE ENTRÉE \$19.95

TWO ENTRÉE \$22.95

THREE ENTRÉE \$25.95

POTATO OR RICE SELECTION:

*Oven Roast Potato
Mashed Potato
Scalloped Potato
Multi Grain Rice
Wild Rice and Rice Pilaf*

#2 HOT BUFFET

(Minimum 25)

*Tossed Salad with Dressings
Chef's Choice of Four Additional Salads
Marinated Sweet Pickle Mix*

**CHEF'S CHOICE OF STEAMED
HOT VEGETABLE**

CHOICE OF POTATO OR RICE

CHOICE OF ENTRÉE

INCLUDES:

*Assorted Pastries, English Trifle and
Seasonal Fresh Fruit Tray*

ONE ENTRÉE \$20.95

TWO ENTRÉE \$23.95

THREE ENTRÉE \$26.95

ENTRÉE SELECTION:

*Roast Turkey and Dressing
Baked Pineapple Ham
Italian Baked Chicken
Greek Spare Ribs
Sweet and Sour Meatballs
Seafood Newburg
Baked Lasagna
Sliced Roast Beef and Au Jus
Carved Roast Beef (min 50 people)*

EVENING DINNER BUFFET ENHANCEMENTS

<i>Cabbage Rolls (with or without meat)</i>	\$3.95
<i>Perogies</i>	\$3.25
<i>Cold Decorated Eight Pound Salmon</i>	\$3.25
<i>Chocolate Fountain with Fresh Fruit</i>	\$4.95



Themed Dinner Buffet

*Themed Dinner Buffets Includes
Coffee, Decaffeinated Coffee and Tea*

ITALIAN BUFFET

(Minimum of 25 People)

Garlic Bread

Tossed Salad with Dressings

Antipasto with Crackers

Fettuccine Gamberette

Tortellini Napolitano

Spaghetti with Meat Balls

CHOICE OF:

Traditional Lasagna

or

Vegetarian Lasagna

Neapolitan Ice Cream

\$20.95

MEDIEVAL FEAST

(Minimum of 40 people)

French Bread and Butter

Beef Barley Soup

Fresh Vegetables and Dip

Roast Potatoes

Corn on the Cob

Braised Beef Ribs

Dried Pork Ribs

Roasted Chicken Legs

Chocolate Cake

*Available in Family Style
or Buffet Service*

\$23.95

POLYNESIAN BUFFET

(Minimum of 25 people)

Assorted Buns and Butter

Mandarin Romaine Salad

Marinated Vegetable Salad

Cucumber and Onion Salad

Mixed Green Beans

Hawaiian Fried Rice

Chicken Breast with

Pineapple Sauce and Cashews

Silver Hake

Banana Cream Pie

\$20.95



PARK TOWN HOTEL
SASKATOON

All prices are subject to 15% Gratuity and 5% GST. Prices subject to change.

April 2012

Chef's Signature Dinner Buffet

(Minimum 50)

*Chefs Signature Dinner Buffet Includes Assorted Bun Basket and Butter
Coffee, Decaffeinated Coffee and Tea*

Tossed Salad and Dressings

CHEF'S CHOICE OF FOUR ADDITIONAL SALADS

*Marinated Sweet Pickle Mix
Devilled Eggs*

CHEF'S CHOICE OF STEAMED HOT VEGETABLES

CHOICE OF STARCH:

*Oven Roast Potatoes
Mashed Potatoes
Scallop Potatoes*

INCLUDES:

*Prime Rib of Beef
and
Shrimp Scampi*

ASSORTED DESSERT DISPLAY TO INCLUDE:

*Assorted Pastries
English Trifle
Sliced Seasonal Fresh Fruit*

\$30.95

ENHANCEMENTS

<i>Cabbage Rolls (with or without meat)</i>	<i>\$3.95</i>
<i>Perogies</i>	<i>\$3.25</i>
<i>Cold Decorated Eight Pound Salmon</i>	<i>\$3.25</i>
<i>Chocolate Fountain with Fresh Fruit</i>	<i>\$4.95</i>