



BUFFET DINNER MENU

ALL DINNER BUFFETS ARE PRICED PER PERSON. MINIMUM 25 PEOPLE.

ENTREES

Select 2 options (*Groups of 40 or more may select 3 options*)

- Roasted Turkey with Apple Walnut Dressing and Cranberries **\$25.95**
- Baked Ham with Bourbon Mustard Glaze **\$24.95**
- Grilled Chicken Breast with Rosemary Garlic Sauce **\$24.95**
- Slow Roasted Prime Rib with Yorkshire Pudding **\$32.95**
- Baked Salmon with Lemon Dill Cream Sauce **\$27.95**
- Vegetarian Lasagna **\$20.95**

SALADS

Select 2 options

- Garden Salad with assorted dressings
- Classic Caesar Salad
- Pasta Salad
- Creamy Coleslaw

HOT SIDES

Choose 2 options

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Penne Alfredo
- Steamed Jasmine Rice

VEGETABLES

Choose 1 option

- Roasted Vegetable Medley
- Honey Glazed Carrots
- Steamed Vegetables in Fennel Butter

DESSERT

Choose 1 option

- Mini Cheesecakes
- Sticky Toffee Pudding

Prices subject to change. Taxes and gratuity are not included.



PLATED DINNER MENU

ALL PLATED DINNERS ARE PRICED PER PERSON. MAXIMUM 25 PEOPLE
All Entrees Include Garden Salad and Fresh Dinner Rolls

ROSEMARY GARLIC CHICKEN

Grilled with fresh herbs, garlic and olive oil in a rosemary garlic sauce. Served with roasted potatoes and vegetables.

\$18.95

ROAST PRIME RIB AU JUS

Slow roasted with aromatic seasonings. Served with creamy horseradish sauce, oven roasted potatoes and vegetables.

\$24.95

SALMON DINNER

Baked in lemon and dill with a creamy, white wine sauce. Served with jasmine rice and steamed vegetables.

\$21.95

NEW YORK STEAK

Tender 8oz striploin grilled to preference topped with a red wine gravy. Served with roasted potatoes and vegetables.

\$21.95

HERB CRUSTED HADDOCK

Pan Seared with a crispy herb crust topped with a fresh basil salsa. Served with jasmine rice and steamed vegetables.

\$21.95

ST. LOUIS PORK RIBS

Brushed with savory, house-made BBQ sauce and served with oven roasted potatoes and caramelized onions.

\$20.95

VEGETARIAN LASAGNA

Baked with fresh basil, market vegetables and mozzarella cheese in a zesty marinara sauce. Served with garlic ciabatta bread.

\$18.95

Add a Dessert

\$5.95 per person

STICKY TOFFEE PUDDING or MINI CHEESECAKES

Please notify us of any dietary concerns and we will do our best to accommodate you.

Prices subject to change. Taxes and gratuity are not included.



PARTY PLATTERS

(TRAYS SERVE APPROXIMATELY 15-20 GUESTS)

Domestic & Imported Cheese Platter

A selection of domestic and imported cheeses served with fresh grapes and crackers.

\$74.95

Quesadilla Platter

Choose Spicy Beef or Chicken served with salsa and sour cream

\$59.95

Potato Skins

Crisp potato skins filled with blended cheese, bacon bits and green onions served with sour cream.

\$54.95

Assorted Meat Deli Platter

Sliced and rolled lean roast beef, ham and smoked turkey served with sliced baguette and condiments.

\$69.95

Fresh Assorted Vegetable Tray

A colourful display of fresh garden vegetables served with creamy ranch dip.

\$49.95

Homemade Bruschetta

Served with Sliced Baguette.

\$54.95

Fresh Sliced Fruit Platter

Seasonally available fresh sliced fruits and berries.

\$59.95

Sampler Platter

A generous helping of our most popular finger foods: Onion Rings, Deep Fried Pickles and Chicken Fingers with fries

\$69.95

Chilled Peel & Eat Shrimp

90 shrimp, fresh lemon and cocktail sauce.

\$79.95

Riblet Platter

Pork ribs on the bone with your choice of signature rub or sauce.

\$69.95

100 Wing Platter

In-house breaded chicken wings with your choice of signature rub or sauce.

\$119.95

Sauces: Mild, Medium, Hot, Buffalo, Spicy Parmesan, Sweet Chili Thai, BBQ, Honey Garlic, Teriyaki, PB & J, Maple Bacon, Thai Peanut

Dry Rubs: Salt & Pepper, Lemon Pepper, Dill Pickle, Roasted Red Pepper, Salt & Vinegar, Spicy Cajun, Chipolte Mango, Greek

10" Three-Topping Pizza

Topping Choices: bell peppers, black olives, pineapple, tomatoes, onions, mushroom, jalapenos **+\$0.75**

Pepperoni, ham, bacon, Spolumbo's sausage, chicken, ground beef, prawns, feta cheese, extra cheese **+\$1.50**

Gluten-free crust available

\$15.25