

Banquet Selections:



Package One: 14.50 per person

Basic BBQ and Pasta Selection

Choice of:

- 6oz All Beef Burgers
- Jumbo Premium Hot Dogs
- Grilled BBQ 6oz Chicken Breast
- Penne Chicken Pasta Dinner with Alfredo and Marinara sauce and Garlic Toast
- Lasagna Bolognese with Garlic Toast

Choice of Two side Salads and One hot side.

Second protein or side for \$2. Vegetarian option included.

Package Two: 29.50 per person

Choice of:

- 8oz AAA Sirloin Steak
- "AAA" Slow Roasted Fresh Carved Beef Roast served with Au Jus
- Pacific Fresh Salmon Coated in a Herbed Lemon Pepper cream sauce
- Herb Roasted Chicken in a white wine and Garlic Cream Sauce
- Marinated Roasted Lemon Chicken
- Slow Roasted Basted Turkey Breast and Thighs served with House Cranberry and Turkey Gravy
- Herb Stuffed Slow Roasted Pork Loin

All selections served with Dinner Rolls, Choice of Two Side Salads and Two Hot Sides

Add A Second Protein for \$7. Add a Hot or Salad Side for \$2. Vegetarian option included.

Package Three: 39 per person

- 8oz “AAA” Center Cut Prime Rib Roast Served with Au Jus , Carved Fresh
- 8oz “AAA” Striploin Steak with Sautéed topping Bar
- 6oz BBQ Marinated Chicken Breast & Slow Roasted Baby Back Ribs

All Meals Come with Dinner Rolls, Vegetarian Option, Choice of Two Hot and Two Salad Sides

Add A Hot or Salad Side for \$2

Additions:

- Jumbo Prawn Skewers \$5
- Cajun Baked White Basa \$7
- Rustic Baby Back Ribs \$9

Desserts: 3.5 per person

- Decorated Dessert Variety Platter
- Decorated Sheet Cake
- Baked Berry Crumble with Whipped topping
- Home style Apple Pie A la mode

Ask about our Multi tiered Custom Decorated Cake Selections



Hot Side Selection:

- Roasted Rosemary Garlic Baby Potato's
- House Baked Beans
- Steamed Cabbage Rolls in a Tangy Tomato Sauce
- Trio Of Butter Basted Steamed Vegetables
- Deluxe Baked Potato Bar
- Creamy Garlic Mash with Gravy
- Bacon Wrapped Perogies with Creamy Dill
- Baked Spanakopita with Balsamic Reduction
- Chicken Gyoza with Sweet Chili Lime Sauce

Cold Side Selection:

- Creamy Caesar Salad with Hand cut Applewood bacon Bits
- Hearty Homemade Potato Salad
- Greek Pasta Salad
- Italian Pasta Salad with Artichokes
- Creamy Crisp Coleslaw
- Strawberry Spinach Feta Salad with Raspberry Vinaigrette
- Premium Fresh Cut Decorated Fruit Tray Selection
- Garden Fresh Spring Mix Salad with Trio of Dressings
- Fresh Cut Variety Vegetable Tray with Creamy Peppered Ranch Dip
- Tapas Platter: Pickled Asparagus, Bean Salad, Beets, Onion, Gherkins and Stuffed Garlic Olives



Breakfast Selections:

Deluxe Brunch 13.50 per person

- French Toast with Berry and whipped Toppings
- Muffin, Cinnamon Roll and Brownie Trio
- Breakfast Sausage, Scrambled Eggs, Peppered Bacon and Hash Browns
- Brown, White Toast, Jams and Condiments
- Coffee, Tea Selection and Fresh Fruit Flavored Orange Juice

Add a Fresh Cut Fruit Platter for \$2

Continental 7.50 per person

- Fresh Cut Fruit Tray
- Muffin and Croissant Variety with Condiments
- Coffee, Tea and Fresh Fruit flavored Orange Juice

Pancake Breakfast 6 per person

- Fluffy Buttermilk Pancakes Served with Butter and Syrup
- Coffee, Tea and Fresh Fruit flavored Orange Juice



Lunch Selections:

12.50 per person

Sandwich Variety Selection:

- Roast Beef & Ham
- Chicken and Vegetarian Wraps
- Coffee, Tea and Fresh Fruit flavored Orange Juice

Choice of Two Cold Sides

Pasta Buffet:

- Penne Pasta
- Bolognese and Chicken Alfredo
- Coffee, Tea and Fresh Fruit flavored Orange Juice

Choice of Two Cold Sides

