

\$31.95+ per person



Catering Menu 2024 Buffet Packages

Start with the Basics

Choose ONE:

Meat: Roast Hip of Beef with Gravy, Turkey with Gravy & Stuffing, Glazed Ham or Roast Pork Loin

Starch: Mashed or Oven Roasted Potatoes or Rice Pilaf

Vegetable: Sautéed Baby Carrots, Steamed Seasonal Vegetables, Mediterranean Roasted Vegetables

Choose TWO:

Salad: Caesar, House, Potato, Pasta, or Coleslaw

Includes assorted dessert squares as well as fresh dinner rolls & butter.

NOTE: *Coffee/Tea/Water Bar \$1.50 per person with buffet*

Premium Upgrades & Add-Ons

+ \$6/person - Premium Main Option:

Prime Rib Roast, Honey Garlic Salmon or Lemon Herb Chicken

+ \$3/person - Premium Salad Option:

Quinoa & Kale, Caprese, Spinach & Berry or Greek Salad

+ \$3/person - Premium Dessert Option:

Black Forest Cake, Cheesecake or Cream Puffs

+ \$3/person

Add a second Basic Meat (not premium selection)

+ \$2/person

Add a Starch, Veggie Platter or Pickle Tray



Continental Breakfast - \$11.95 per person

Muffins, pastries, fresh fruit, jam, butter, coffee, tea and ice water.
Minimum 20 guests with venue rental.

Casual Eats

\$24.95/ Person

On a Bun
Soup & Sandwich

Pulled Pork or Beef on a Bun, Baked Beans, Potato Salad, Coleslaw, and Assorted Squares

OR

Choose three: Roast Beef, Ham, Turkey, Italian Cold Cuts, Vegetarian, Egg or Tuna Salad.

Choose two: Chicken Noodle, Tomato Basil, Minestrone, Beef Vegetable, Cream of Mushroom. With fresh Baked Cookies.

Late Night Eats

**only available in conjunction with a dinner buffet*

+ \$15.95/person

Hot Foods
Cold Foods

Choose one: Taco in a Bag Bar, Poutine Bar, Mac & Cheese Bar or Cheeseburger & Fries

OR

Cheese-Cracker-Meat, Assorted Potato Chips, Fresh Fruit Platter and Veggies & Dip

Prices based on in-house bookings for a minimum of 60 guests; please enquire about off-site catering or pricing for smaller groups. GST and 15% gratuity apply (10% for Late Night Eats). Prices subject to change without notice.