## 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: Sauteed 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 - $\mathbf{\$ 1 1 . 9 5}$ per person
Muffins, pastries, fresh fruit, jam, butter, coffee, tea and ice water. Minimum 20 guests with venue rental.

## Casual Eats

\$24.95/Person
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

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

Prices based on in-house bookings for a minimum of 60-150 guests; please enquire about off-site catering or pricing for larger or smaller groups. GST and $15 \%$ gratuity apply ( $10 \%$ for Continental Breakfast or Late Night Eats). Prices subject to change without notice. Dry events may be subject to minumum charge for beverage service.

