

Even at the venue of your chaice, You supply the guests and we'll loak after the rest!

For any type of party, celebration or get together! You can pick it up here or we can bring it there.
(IN STYLE!!!)
Our Liquor License allows us to even Supply Bar Services!!!

## Basic Buffet Style Dinner \$22.00

 Includes,Meat choice
Potato, Rice or Pasta choice
Vegetable choice
Salad Choice
Bread
Coffee and Tea
Assorted dessert squares
Hamburger and Hot Dog Casual Get Together \$13.25pp
Hamburgers
Hotdogs
Ketchup, Mustard, Relish, Chopped onions, Sliced Tomatoes

- 2 Basic Salads
$\square \quad$ Assorted Squares

Basic Meat Choices: (add a second meat option to your Buffet for $\$ 5.50 \mathrm{pp}$ )
> Our Famous Roast Beef and Gravy
> Brined Roast Turkey with Gravy and Traditional Bread Dressing
> Pork Loin with Gravy
> Brined Roasted Chicken Breast with Gravy
> Lemon Pepper Basso
Meat Upgrades (add \$5.50pp)
> Prime Rib with Au Jus (\$8pp)
$\Rightarrow$ Strip Loin Steak
> Pork Ribs
> Lemon Roasted Salmon with Creamy Dill Béarnaise
> Pork Tenderloin with Maple Onion Cream
> $1 / 2$ Chicken with Homemade BBQ Sauce
> Stuffed Chicken Breast

- Creamy mushroom with mushroom sauce
- Roasted red pepper and basil with alfredo sauce
- Traditional bread dressing with chicken gravy
- Long grain and wild rice blend with white wine sauce


## Want Barbeque?

We dry rub and slow cook (over real charcoal) almost any of the above meats! Let us know if you want us to smoke it too!
Unfortunately, we cannot make gravy with any of the meats but will substitute our sweet, sticky homemade $B B Q$ sauce if you like!

## Basic Potato/Rice/Pasta Choices (Add a second choice for \$2.25pp)

$>$ Oven Roasted Red Skinned Potatoes
> Red Skin Mashed
> Long Grain White Rice
> Penne Marinara
> Garlic Parmesan Penne

## Upgrades Add \$1.75pp)

> Homemade Scalloped Potatoes
> Basil Whipped Red Skin Potatoes
> Roasted Garlic Red Skin Whipped Potatoes
> Homemade Mushroom and Cheddar Scalloped Potatoes
> Herbed Long Grain and Wild Rice
> Italian Style Bacon and Tomato Rice
> Penne Alfredo
> Penne Rosa
> Homemade Mac and Cheese Casserole
> Baked Potatoes with Sour Cream and Butter
> Double Baked Potatoes with Your choice of Filling (add \$1.50pp)

- Cheese and bacon
- Cream cheese and herbs
- Spinach and feta


## Basic Veggie Choices (add a second choice for $\$ 2.25 p p$ )

> Hot Buttered Corn
> Hot Buttered Peas
> Oven Roasted Green Beans
> Oven Roasted Yellow Beans
> Mixed Vegetables

## Veggie Upgrades add \$2.25pp

> Maple or Honey and Cinnamon Glazed Baby Carrots
> Corn on the Cob with Butter and one Flavored butter
$>$ Roasted Harvest Blend Veggies (beans, baby carrots, pearl onions)
> Stir Fried Veggies

Basic Salad Choices (add a second choice for $\$ 2.25 p p$ )
> Spring Mixed Greens with Lemon Poppy Seed Dressing
> Caesar Salad
> Potato Salad
> Pasta Salad
> Garden Salad with assorted dressings
> Coleslaw

## Salad Upgrades add \$1.75pp

> Tomato, Cucumber and Red Onion

- Broccoli Salad
> Broccoli Slaw with Fresh Cilantro
> Pasta Greek

Bread - Meals come with Fresh Baked Garlic Breadsticks<br>Upgrades add \$0.30pp<br>> Fresh baked French Bread<br>> Assorted Rolls<br>> Baguettes

Desserts - Basic Meals are served with assorted squares Upgraded Dessert Buffet add \$2.25pp
Deluxe Dessert Buffet Add \$4.50pp

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All the Extras:
    >Chicken Stir Fry with Rice $8.50pp
    > Homemade Lasagna $11.00pp (Deep dish $15pp)
    > Homemade Veggie Lasagna $11.00 (Deep dish $15pp)
    > Gravy $0.5Opp (only available if cooking method allows)
    > Creamy Mushroom Sauce or Mushroom Gravy $0.75pp (if cooking method allows)
    > Béarnaise sauce $0.75pp
    > Homemade Cranberry Sauce $0.50pp
    > Yorkshire Pudding $1.50pp
> Horseradish $0.25pp
> Homemade BBQ Sauce $0.75pp
> Sautéed Mushrooms $1.50pp
> Sautéed onions $0.50pp
> Garlic Shrimp Skewer $2.50pp
> Homemade Baked Beans $2.00pp
> Homemade Corn Relish $1.00pp
> Pickles (assorted varieties) $0.50pp
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# Appetizers, Hors D'oeuvres and Late Night - choose up to 3 for Each 50 Guests 

Cocktail hour (5 pieces per guest) apps \$8.50pp-Hors D'oeuvres \$12.00pp In Place of a Full Meal ( 15 pieces per guest) apps $\$ 19.50$ pp- Hors D'oeuvres $\$ 24.00 \mathrm{pp}$ As a Late Night Luncheon (8pieces per guest) Apps \$13.00pp-Hors D’oeuvres \$19.50pp

## Appetizers:

> Assorted Fresh veggies with Dip
> Assorted Cheeses and Crackers
> Bacon Sesame Cheese Log with Crackers
$>$ Seasonal Fresh Fruit platter
> Jalapeno Cream Cheese Spirals
> Assorted Squares and cookies
> Mini Sausage rolls with Honey Mustard Dip
$\Rightarrow$ Mini Perogies with Sour Cream
> Shrimp with Seafood Sauce
> Assorted sandwiches
> Roasted Garlic Hummus with Pita Bites
> Mango Bean Salsa with Corn Chips
Hors D'oeuvres:
> Bacon Sesame Cheese Pops
> Bacon Wrapped Candied Sausage
$>$ Cheese and Bacon Potato Skins
> Mushroom Tarts
> Stuffed Mushrooms
> Beer Cheese Dip with Pita
$\Rightarrow$ Fig and Goat Cheese Tarts
> Shrimp Shooters
> Focaccia Shooters
> Assorted mini Sweet Tarts
$>$ Bacon Cheeseburger Bites
> Bacon Wrapped honey Garlic Water Chestnuts
$>$ Southwest Cheesecake Bites
> Veggie Shooters with Ranch Dressing
> Mini Fruit Kebabs
> Fresh Spring Rolls
$>$ Pulled Pork Sliders
> Beef or Chicken Gougeres

Delivery charges will apply
If you would like our Staff to serve, add 20\%
Add $\$ 2.50$ pp for full China Rental
Add $\$ 3.00 \mathrm{pp}$ for Plated Meal service if the Venue is Suited
Linen Tablecloths - $\$ 7.00$ per Table
Linen Napkins - \$0.70pp
All Prices are Subject to HST

