



Banquet & Buffet Menus

Do you have something special in mind for dinner?

Our Catering Manager would be pleased to discuss it with you. If you have a theme our Chefs would be happy to produce a matching dinner that would make your evening memorable. Special Orders and Special Dietary needs are as easy as letting us know in advance. Our catering department is committed to service excellence. Let us look after all the small details.

A minimum of 35 people is required for all buffets unless otherwise specified. All prices are subject to a 12% gratuity plus 5% GST on food and beverage service. Pricing is subject to change.

Banquet Buffet Menus

All Buffet Dinners Include The Following:

- Lasagna
- A selection of 7 salads
- Fresh vegetables and dip
- Seasonal fresh fruit tray
- Seasoned Rice
- Whipped potatoes
- Two steamed vegetables
- Variety of desserts
- Dinner rolls
- Coffee and Tea

ONE ENTREE BUFFETS

Baked Ham - \$25.50
Roast Chicken - \$25.50
Basted Turkey with stuffing - \$25.50
Roast Sirloin of Beef - \$25.50
Hip of Beef Carved to order, Minimum 75 people - \$27.50

TWO ENTREE BUFFETS

Hip of Beef and Turkey - \$29.95
Hip of Beef and Roast Chicken - \$29.95
Hip of Beef and Baked Ham - \$29.95
Prime Rib and Prawns - Market Price

A minimum of 100 people is required for the Beef Hip when part of the Two Entree Buffet. A roast would be substituted for less than 100 people.

DELUXE DINNER BUFFET

Assorted breads & rolls

Caesar Salad

Tossed Salad

Greek Salad

Three Bean Salad

Coleslaw

Potato Salad

Tomato Salad

Marinated Vegetables

Fusilli Pasta Salad

Assorted Dressings

Seasonal Fresh Fruit

Vegetables and Dip

Meat and Cheese Platters

Whole Cooked Salmon

Decorated with Devilled Eggs

Seasoned Rice

Whipped Potatoes

Two Vegetables

Plus Your Choice of 3 of the Following Entrees

Baked Ham

BBQ Chicken

Roast Pork

Cajun Chicken

Roast Baron of Beef

Honey Glazed Chicken

Basted Turkey with Stuffing

Desserts

Strawberry Cheesecake

Black Forest Torte

Banana Cream Pie

Nanaimo Bars

Jellos and Puddings

Assorted Pastries

Coffee and Tea

\$32.50 Per Person - Minimum 75 people required

SPECIALTY BUFFETS

Roast Suckling Pig

Seafood Deluxe

Hot BBQ Salmon

Steamed Crablegs

Sauteed Prawns

Breaded Oysters

Breaded Jumbo Shrimp

Smoked Salmon

Crab Salad

Shrimp Salad

Minimum 75 people required

Market Prices

SIT DOWN BANQUET

BAKED HAM HAWAIIAN - Roast potatoes and vegetables - \$25.95

HONEY GLAZED CHICKEN - Served with rice and vegetables - \$ 25.95

TURKEY CORDON BLEU - Served with rice and vegetables - \$ 25.95

CUTLETS SUPREME - Two cutlets served with a creamy mushroom sauce - \$ 25.95

SWISS CHICKEN BREAST - Stuffed with green onions, diced mushrooms and Swiss cheese - \$ 27.95

ROAST TURKEY - Served with mashed potatoes, stuffing and vegetables - \$ 25.95

ROAST SIRLOIN OF BEEF - With baked potato, buttered vegetables & Yorkshire pudding - \$ 25.95

PRIME RIB AU JUS - With baked potato, buttered vegetables & Yorkshire pudding- \$ 30.50

CAJUN CHICKEN BREAST - Two grilled breasts simmered in a Cajun sauce, rice and vegetables - \$ 25.95

SCHNITZEL 'OSCAR' - Thick and juicy Pork steak hand breaded, topped with crabmeat and Hollandaise - \$ 29.95

All dinners are served with salad, dinner rolls, Chef's Dessert, tea and coffee

BUFFET ADD-ONS

Choose from the following to enhance any buffet:

Vegetarian Lasagna
Bar-B-Q Ribs
Perogies
Cabbage Rolls
Beef Rouladen
Veal or Pork Cutlets
Beef, Chicken or Pork Stir-fry
Veal Cordon Bleu
Swiss Steak
Fettuccini Alfredo
Fried Chicken

Individually priced. Current price on request.

DECORATED PLATTERS

Prawn Platter, served with cocktail sauce - \$190.00
Gourmet Cold Cuts - \$125.00
Gourmet Cheese - \$150.00
Shrimp Salad - Market Price
Seafood Salad - \$65.00
Smoked Salmon - \$195.00
Whole Cooked Salmon with Devilled Eggs - \$175.00
Cold Roast Beef - \$145.00
Cold Turkey Breast - \$145.00

GALA DINNER BUFFET

Assorted breads & rolls
Caesar Salad
Tossed Salad
Greek Salad
Three Bean Salad
Coleslaw
Potato Salad
Tomato Salad
Marinated Vegetables
Fusilli Pasta Salad
Shrimp Salad
Seafood Salad
Assorted Dressings
Seasonal Fresh Fruit
Vegetables and Dip
Gourmet Meat and Cheese Platters
Whole Salmon decorated with Devilled Eggs
Prawns with Cocktail Sauce
Smoked Salmon
Seasoned Rice
Whipped Potatoes
Two Vegetables

Plus Your Choice of Three of the Following Entrees

Glazed Ham
Prime Rib with Yorkshire Pudding
Curried Prawns & Scallops
Sautéed Prawns
Roast Suckling Pig
Hip of Beef (min. 100)
Cajun Chicken Breast
Basted Turkey with Stuffing

Variety of Desserts

Strawberry Cheesecake
Black Forest Torte
Banana Cream Pie
Nanaimo Bars
Jellos and Puddings
Assorted Pastries

Coffee and Tea

Market price - Minimum 75 people required

MIDNIGHT SNACK PACKAGE

Combination tray of fresh vegetables, dip & fresh fruit
Cheese Tray
Meat Tray
Potato Salad
Pasta Salad
Assorted rolls and bread
Crackers
Coffee and Tea

Suitable for 75 - 100 guests
Package \$375.00

WINES

A sampling from our Wine List

White Wines

Jackson Triggs Chardonnay
Jackson Triggs Sauvignon Blanc
Jackson Triggs White Merlot
Sawmill Creek Chardonnay

Red Wines

Jackson Triggs Merlot
Jackson Triggs Cabernet Sauvignon
Jackson Triggs Shiraz
Wyndham Estates Bin 444
Sawmill Creek Merlot

Pricing subject to change



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