



# BANQUET / LARGE EVENTS MENU



## PACKAGE 1

### ROAST BEEF

**\$40/person**

Marinated and oven roasted AAA round carved to order and served with rosemary gravy.

*Dinner rolls and chef vegetables included*

CHOOSE 3 SALADS or SOUPS

CHOOSE 2 STARCHES

CHOOSE 1 DESSERT

## PACKAGE 2

### CHICKEN & RIBS

**\$38/person**

Herb roasted chicken and house-smoked, BBQ basted St. Louis pork ribs.

*Dinner rolls and chef vegetables included*

CHOOSE 3 SALADS or SOUPS

CHOOSE 2 STARCHES

CHOOSE 1 DESSERT

## PACKAGE 3

### PRIME RIB

**\$45/person**

Crusted with Gravelbourg mustard and herbs. Served with port wine reduction.

*Dinner rolls and chef vegetables included*

CHOOSE 3 SALADS or SOUPS

CHOOSE 2 STARCHES

CHOOSE 1 DESSERT

## PACKAGE 4

### SOUTHERN BBQ

**\$45/person**

Smoked beef brisket, pulled pork shoulder & cherrywood smoked chicken.

*Dinner rolls, baked beans & coleslaw included*

CHOOSE 2 SALADS or SOUPS

CHOOSE 1 STARCH

CHOOSE 1 DESSERT

## PACKAGE 5

### DUO OF LAMB

**\$45/person**

Rosemary & garlic roasted lamb shoulder paired with Moroccan braised legs & shanks.

*Dinner rolls and chef vegetables included*

CHOOSE 3 SALADS or SOUPS

CHOOSE 2 STARCHES

CHOOSE 1 DESSERT

## PACKAGE 6

### UKRANIAN

**\$36/person**

Double smoked Harvest sausages, cheddar perogies & house made cabbage rolls.

*Dinner rolls and chef vegetables included*

CHOOSE 2 SALADS or SOUPS

CHOOSE 1 STARCH

CHOOSE 1 DESSERT

## PACKAGE 7

### ROAST TURKEY

**\$36/person**

Traditional carved turkey & ham accompanied by cranberry sauce, bread stuffing & gravy.

*Dinner rolls and chef vegetables included*

CHOOSE 3 SALADS or SOUPS

CHOOSE 1 STARCH

CHOOSE 1 DESSERT

## MIDNIGHT LUNCH OPTIONS

### SLIDER STATION

**\$15/PERSON**

Beef Burgers | Pulled Pork | Crispy Chicken

Includes buns, toppings and accompaniments

### POUTINE STATION

**\$10/PERSON**

Includes Quebec style cheese curds, fries & gravy

### PEROGIE STATION

**\$12/PERSON**

Sauteed cheddar perogies with crisp bacon, green onions & sour cream

### GRAZING STATION

**\$15/PERSON**

An assortment of sliced cured meats, cheeses & veggies. Buns, pickles and sauces included

*See reverse for buffet options*

# BUFFET OPTIONS

## *Salads* (\$3/person per additional)

### CLASSIC CAESAR

Chopped romaine, garlic Caesar dressing, sourdough croutons & Parmesan cheese

### MIXED GREENS

Baby mixed greens, creamy citrus vinaigrette, cucumber, tomato, carrots & radish

### TUSCAN GREENS

Baby mixed greens, raspberry dressing, pickled beets, goat cheese, red onion & candied pecans

### POTATO SALAD

Warm redskin potatoes, chive aioli, roasted corn, celery and crispy bacon

### PASTA SALAD

Fusilli noodles, basil pesto dressing, peppers, green onion & dehydrated tomato

### CAULIFLOWER ARUGULA SALAD

Curry roasted cauliflower, lemon vinaigrette, arugula, toasted sunflower seeds, crispy chickpeas & raisins

### BROCCOLI KALE SALAD

Fresh broccoli, kale greens, cranberries, red onions & pumpkin seeds tossed with a creamy honey citrus dressing

### ROASTED VEG & SPINACH

Oven roasted sweet potatoes, fresh spinach, cultivated mushrooms, walnuts, goat cheese & confit shallots

### QUINOA & LENTIL

Toasted yellow quinoa, green lentils, creamy herb vinaigrette, peppers, tomato, green onion & shredded carrots

### MEDITERRANEAN SALAD

Romaine lettuce, hummus, tomato, red onion, cucumber, feta cheese, peppers & pickled beets

## *Beverage Service* (\$7/person)

INCLUDES A SELECTION OF COFFEE & TEAS, HOT CHOCOLATE, WATER, JUICE & ASSORTED SOFT DRINKS

## *Soups* (\$3/person per additional)

### BUTTERNUT SQUASH

Roasted butternut squash, brown butter, crispy sage & pumpkin seeds

### TOMATO BISQUE

Grilled heirloom tomatoes & sweet peppers with a mascarpone cream

### RUBY BEET

Slow baked ruby beets, thyme, caraway & walnuts

### MEDITERRANEAN VEGETABLE

Grilled zucchini, tomatoes, mushrooms & peppers stewed with fried kale

## *Starches* (\$3/person per additional)

Mashed Potatoes

Cheddar Perogies

Herb Roasted Potatoes

Cabbage Rolls

Beef & Ricotta Lasagna

Wild Rice Pilaf

Roasted Root Vegetables

## *Proteins* (\$8/person per additional)

### BBQ PORK RIBS

Slow cooked St. Louis ribs basted in a maple whiskey BBQ sauce

### HERB ROASTED CHICKEN

Marinated and roasted chicken pieces

### MAPLE PORK LOIN

Roasted pork loin with a Gravelbourg mustard & maple syrup glaze

### BAKED HADDOCK

Haddock baked with lemon, garlic & dill

### ROSEMARY LAMB SHOULDER

Roasted with earthy herbs, garlic and chili

## *Desserts* (\$3/person per additional)

Assorted Cookies

Dainties & Squares

Chocolate & Fruit Mousse Tarts

Vanilla Cream Cannoli

Sliced Fruit

Cinnamon Sugar Donut Holes

