



BANQUET / LARGE EVENTS MENU



PACKAGE 1

ROAST BEEF

\$42/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

\$40/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

\$48/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

\$48/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

\$38/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

\$38/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 & Orange Cannoli

Sliced Fruit

Cinnamon Sugar Donut Holes

