

BANQUET / LARGE EVENTS MENU

PACKAGE 1 \$40/person

ROAST BEEF

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 4 \$36/person

UKRANIAN

Double smoked Harvest sausages, cheddar perogies and house made cabbage rolls. Dinner rolls and roasted corn included.

CHOOSE 2 SALADS or SOUPS

CHOOSE 1 STARCH

CHOOSE 1 DESSERT

PACKAGE 2 \$45/person

PRIME RIB

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 5 \$45/person

SOUTHERN STYLE BBQ

Smoked beef brisket, pulled pork shoulder and cherrywood smoked chicken. Dinner rolls, baked beans and coleslaw included.

CHOOSE 2 SALADS or SOUPS

CHOOSE 1 STARCH

CHOOSE 1 DESSERT

PACKAGE 3 \$38/person

CHICKEN AND RIBS

Herb roasted chicken and BBQ basted St. Louis pork ribs. Dinner rolls and chef vegetables included.

CHOOSE 3 SALADS or SOUPS

CHOOSE 2 STARCHES CHOOSE 1 DESSERT

MIDNIGHT LUNCH OPTIONS

SLIDER STATION \$15 /person

Choice of

Beef Burgers | Pulled Pork | Crispy Chicken.

Includes buns, toppings & traditional accompaniments.

POUTINE STATION \$10 /person

Includes fries, Quebec style cheese curds & gravy.

GRAZING STATION \$15 /person

An assortment of sliced cured meats, cheeses & veggies.

Buns, pickles and sauces included.



See reverse for buffet options

All prices are per person and based upon an equivalent ordering pattern. Taxes not included.

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 & 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

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

Starches (\$5/person per additional)

Mashed Potatoes / Cheddar Perogies / Herb Roasted Baby Potatoes / Beef & Ricotta Lasagna / Wild Rice Pilaf / Cabbage Rolls / Roasted Root Vegetables

Proteins (\$8/person per additional)

BBQ PORK RIBS

Slow cooked St. Louis side ribs basted in 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

Desserts (\$3/person per additional)

Assorted Cookies / Sliced Fruit / Chocolate Mousse Tarts / Cinnamon Sugar Donut Holes / Vanilla Cream Cannoli



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