

# CATERING PACKAGES



## BUFFET PACKAGES

\$26.95/person + taxes

Prime Rib Roast  
Beef Au Jus & Horseradish  
Baked Potato with Trimmings,  
Mashed Potatoes, Rice, or Pasta  
Seasonal Vegetable Medley  
Caesar Salad & House Salad  
Dinner Rolls & Butter  
Dessert Choice  
Coffee & Tea

## UPGRADES AND ADD ON

+\$4.95/person  
for Premium Main Option  
(Salmon, Beef Tenderloin, etc.)

+\$9.95/person  
for Luxurious Main Option (Lobster,  
Crab, Lamb, etc.)

+\$4.95/person  
for Additional Main options

+\$3.95/person  
for each Additional Side

All prices do not include taxes or gratuity. Minimum 24 guests.

Alternative main choices at  
no additional charge

- Pork Tenderloin
- Turkey
- Chicken

### +\$7.95 LATE NIGHT EATS

Sandwich Platters  
Choose any 3:  
(Roast Beef, Ham, Turkey, Italian Cold  
Cuts, Tuna Salad, Vegetarian or Egg Salad)  
Cheese, Cracker, Meat & Veggie Trays  
Fruit Tray or Dessert Bites  
Coffee & Tea

### +\$9.95 LATE NIGHT EATS

Hot Foods  
Choose any 2:  
Pizza, Corn Dogs or Poutine  
Cheese, Cracker, Meat & Veggie Trays  
Fruit Tray or Dessert Bites  
Coffee & Tea

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## PLATE SERVICE PACKAGES

All prices do not include taxes or gratuity. Minimum 10 guests.

Three Courses Dinner \$39.95/person + tax

1st Course: Soup, Salad, or Appetizer | 2nd Course: Main Choice | 3rd Course: Dessert | Coffee Or Tea

### Soup

Tomato Bisque with Crème Fraîche  
Cream Of Mushroom with Truffle Oil &  
Mushroom Duxelle on Crostini  
Lobster Bisque (+2.95)

### Salads

Apple Trinity, with Candied Pecans, Shaved Parmesan Cheese & Smoked Bacon  
Beets, Mixed Greens, Goat Cheese, Almond Slices with our House Vinaigrette

### Appetizers

Fresh Mushroom Ravioli in Cream Sauce  
Slow Roasted Dry Rubbed Beef Ribs  
Crab Stuffed Portabella Mushroom (+2.95)

### Mains

Slow Roasted Prime Rib with Whipped Potatoes & Seasonal Vegetables  
Beef Tenderloin with Red Wine Mushroom Peppercorn Sauce with Whipped Potatoes  
Potatoes & Vegetables (+2.95)  
Chicken Marsala with Mushrooms, Rice Pilaf & Seasonal Vegetables

### Desserts

Triple Chocolate Mousse  
Crème Brûlée  
Cheese Cake With Fresh Berries

### Coffee Or Tea