BUFFET DINNER SERVICE

Includes Coffee/Tea, Buns & Butter, Dessert Cakes and Fruit platter.
Children eat off buffet for ½ price.

Requires a 40 person minimum for Buffet. Priced per person.

Buffet A Choices $50	Buffet B Choices. $66
One Entrée	Two Entrées
One Add-On Dish	One Add-On Dish
One Starch	One Starch
One Vegetable	One Vegetable
Two Salads	Two Salads

ENTREES Add another Entree for $16.00/person

Honey Mustard Ham

Seasoned Chicken Breast — *with White Wine, Marsala or Butter Chicken Sauce*

Roasted Pork Loin — *with Herbs & Robert Sauce*

Baked Salmon — *with Teriyaki Sauce & Sesame Seeds or Creamy Lemon Dill Sauce*

Slow Roasted Beef — *shaved with au jus*

Pork Adobo — *marinated Pork Belly, braised*

Roast Turkey — *with Stuffing, gravy and Cranberry Sauce*

Ratatouille — *Eggplant, Zucchini, Tomatoes, Peppers, Red Onion, Mushrooms*

Vegetable Stir Fry
Broccoli, Cauliflower, Carrot, Red Onion and Peppers sauteed with Honey Garlic Teriyaki Sauce

BUFFET ADD-ON DISHES Add another Dish for $5.75/person

Cabbage Rolls — *stuffed with Rice and Onion in Tomato Sauce*

Cheddar & Potato Perogies — *with Sour Cream*

Macaroni & Cheese Bake — *Elbow Noodles in our own Cheese sauce*

Pancit — *Rice Noodles with Onion, Carrot, Cabbage and seasonings*

Roasted Meatballs

BUFFET CARVING STATION:

Price per person | Add $65 for Chef to carve | Market Pricing*

Bone-in Ham	$
Top Sirloin Roast	$
Beef Brisket	$
Prime Rib	$

BUFFET VEGETABLE SIDE Add another vegetable for $3.00/person

P .E. I. Vegetable Medley — *Yellow & Green Beans with baby Carrots*

Candied Carrots — *Baby Carrots with a buttery Brown Sugar coating*

Green Beans Almondine — *Green Beans tossed in Garlic Butter topped with Almonds*

California Vegetable Mix — *Broccoli, Cauliflower and Carrots*

Caramelized Brussel Sprouts — *Brussel Sprouts & Onion sauteed in Garlic Butter*

Santa Fe Corn — *Corn with Green & Red Peppers and Garlic Butter with Chili seasonings*

Curried Chick Peas – Chickpeas with Spinach, Red Onion, crushed Tomatoes and seasonings, coconut milk

BUFFET STARCH SIDES Add another starch for $2.00/person

Scalloped Potatoes

Garlic Mashed or Creamy Mashed Potatoes

Long Grain Rice Pilaf or Basmati Rice — *with Soy Sauce*

Roasted Potatoes — *with Sour Cream*

BUFFET SALADS Add another Salad for $4.50/person

Pasta Salad — *Shell Pasta with Cucumber, Red Onion, diced Tomato, shredded Carrot in our Italian/Ranch Dressing*

Caesar Salad — *Romaine Lettuce with creamy Caesar Dressing finished with Parmesan, Croutons and Lemons*

Garden Salad — *a Lettuce blend, shredded Carrots, Red Onion, with Cucumbers and diced Tomatoes. Choice Dressing on side (Ranch, Italian, 1000 Island, Balsamic)*

Spinach Salad — *Spinach Leaves with Red Onion, sliced Almonds and Mandarin Orange sections. Served with side Poppyseed Dressing*

BUFFET DESSERT

A variety of 10" Cakes

and a Fruit Platter (Sliced Melons and other assorted seasonal fruit)

PLATED DINNER SERVICE

PLATED ENTREES

Served with Coffee/Tea, Buns & Butter.
Choose one Salad, one Vegetable side, one Starch, and one Choice of Dessert.

Honey Mustard Ham	$40
Chicken Breast Supreme — *with White Wine, Marsala or Butter Chicken Sauce*	$42
Stuffed Chicken Supreme —*Ham & Swiss on Chicken Gravy*	$41
Stuffed Chicken Supreme —Signature Stuffing on Chicken Gravy	$41
Stuffed Chicken Supreme —Roasted Red Pepper & Asiago on Chicken Gravy	$44
Stuffed Chicken Supreme — Prosciutto and White Cheddar on Chicken Gravy	$44
Roasted Pork Loin — *with Herbs & Robert Sauce*	$42
Prosciutto wrapped Pork Tenderloin — *on a Red Onion and Apple Gravy*	$45
Baked Salmon — *with Teriyaki Sauce & Sesame Seeds or Creamy Lemon Dill Sauce*	$45
Slow Roasted Beef — *shaved with au jus*	$48
Roast Turkey — *with Signature Stuffing, Gravy and Cranberry Sauce*	$42
Kids Meal — *3 Chicken tenders, French Fries, Honey Dill dip, Ketchup, Kids Dessert*	$18

PLATED VEGETARIAN ENTREES (served on a bed of Rice)

Ratatouille — *Eggplant, Zucchini, Tomatoes, Peppers, Red Onion*	$40
Vegetable Stir Fry — *Broccoli, Cauliflower, Carrot, Red Onion and Peppers sauteed with Honey Garlic Teriyaki Sauce*	$38

PLATED VEGETABLE SIDES

Candied Carrots — *Baby Carrots with a buttery Brown Sugar coating*

Green Beans Almondine — *Green Beans tossed with Garlic Butter with Almonds*

California Vegetable Mix — *Broccoli, Cauliflower and Carrots*

Caramelized Brussel Sprouts — *Brussel Sprouts & Onion sauteed in Garlic Butter*

Steamed Fresh Broccoli or Cauliflower — *with Hollandaise Sauce*

PLATED STARCH SIDES

Scalloped Potatoes

Garlic Mashed Potatoes or Creamy Mashed Potatoes

Duchess Potatoes

Long Grain Rice Pilaf or Basmati Rice *with Soy Sauce*

Roasted Potatoes *with Sour Cream*

PLATED SALADS

Caesar Salad — *Romaine Lettuce with creamy Caesar Dressing finished with Parmesan, Croutons and Lemon*

Garden Salad — *Romaine Lettuce, shredded Carrots, Red Onions, with Cucumbers and diced Tomatoes. Choice Dressing (Ranch, Italian, 1000 Island, Balsamic)*

Spinach Salad — *Spinach Leaves with Red Onion, sliced Almonds and Mandarin Orange sections. Served with Poppyseed Dressing.*

Tomato & Bocconcini Salad — *Spring Mix with Green Leaf Lettuce, mixed with shaved Red Onions and shredded Carrots, topped with diced Tomatoes, Mini Bocconcini and a Balsamic/Italian dressing*

Greek Salad — *Romaine Lettuce with Red Onions, Green Peppers, diced Tomatoes, Cucumbers and topped with Feta Cheese, Kalamata Olives and Greek dressing*

PLATED DESSERTS *(GF alternative is an individual Fruit Plate)*

Cheesecake — with choice of *Strawberry, Blueberry, Caramel or Chocolate sauce*

Mini Red Velvet Cake

Colossal Carrot Cake

Old Fashioned Chocolate Cake

HORS D'OEUVRES

by the dozen (minimum of 3 dozen)

COLD

Shrimp Cocktail — *Chilled Shrimp in a glass with Cocktail sauce*	$30
Grape & Gouda Skewers — *Red Grape and cubed Gouda Cheese on a skewer*	$20
Bruschetta — *on cut Italian bread, our take on the classic Bruschetta mix*	$20
Mini Charcuterie — *Pepperoni, Salami, Gouda and Dill Pickle on a skewer*	$36
Cucumber Bites — *English Cucumber topped with a Roasted Red Pepper and Garlic Hummus*	$18

HOT

Raspberry Brie En Croute — *Brie and Raspberry compote in a puff pastry*	$38
Samosas — *Spiced vegetables (Potato, onion, peas) in pastry served with Raita sauce (yogurt & cucumber)*	$62
Meatballs in Sauce — *Meatballs covered in sauce (BBQ, Honey Garlic, Sweet Chili)*	$18
Bacon & Pineapple Skewers — *Bacon and Pineapple skewers baked and topped with a Balsamic Glaze*	$38
Roast Beef Yorkies — *Mini Yorkie topped with Hot Shaved Roast Beef and a Red Wine and Horseradish jus*	$59

NIGHT LUNCH /LIGHT SERVICE

(9:30 pm unless otherwise requested). Priced Per Person

Poutine Bar — *French Fries, Cheese Curds, Gravy* $11.00

Perogy Bar

Potato & Cheddar Perogies, Green Onions, Sour Cream, Garlic Sausage $13.00

Taco Bar $16.75

Seasoned Beef, 6" Flour Tortillas, shredded Cheese mix, sliced Jalapenos, diced Tomatoes, shredded Lettuce, Salsa & Sour Cream

Change to Seasoned Chicken *$1.00/person*

Add Refried Beans *$1.00/person*

Classic Social Platter $18.75

Garlic Sausage, Salami, sliced Ham, cubed Swiss and Cheddar Cheese,

Pickle Spears, White/Brown Crusty Buns, with Butter portions, Mustard & Mayo

Baked Potato Bar $11.50

Wrapped Potatoes, Salsa, Sour Cream, Butter portions, Bacon Bits, chopped Green Onions, shredded Cheese Mix

Nachos Bar $11.00

Corn Chips, Nacho Cheese Sauce, Salsa, Sour Cream, diced Tomato, sliced Jalapenos, sliced Black Olives.

Add Seasoned Beef OR Seasoned Chicken *$4.50/person*

Wing Bar $23.00

Our famous Wings cooked up and served with three side sauces (Smoky BBQ, Honey Garlic, our own Buffalo Sauce)

Add Veg Sticks (Carrot & Celery) with Dip (Ranch) *$3.00/person*

A LA CARTE SERVICE

Priced Per Person. For platters - 20 person minimum.

Regular/Decaf Coffee or Tea	$3.50
Assorted Juice — *Apple, Orange, Cranberry, Pineapple*	$4.50
Gravy — *Beef, Turkey or Chicken*	$1.00
Sweet & Sour or BBQ Sauce	$1.50
Hollandaise Sauce	$2.00
Cookies — *assorted (based on availability)*	$2.25
Muffins — *assorted (based on availability)*	$1.50
Mini Danish — *assorted (based on availability)*	$3.00
Cheesecake Bites — *Assorted Cheesecake, bitesize pieces*	$7.50
Dainties — *assorted (based on availability)*	$7.50
Vegetable Platter *Broccoli & Cauliflower florets, Carrot & Celery sticks, Cucumbers and Tomatoes*	$5.00
Fruit Platter — *Sliced Melons and other assorted seasonal fruit*	$7.00
Pickle & Olive Tray *Dill Pickle Spears, Bread & Butter Pickle slices, Black Kalamata Olives, Manzanilla Olives*	$2.00

UNLIMITED DRINK DISPENSER SERVICE

Infused Lemonade OR Iced Tea

Up to 75 guests	$195	75 – 150 guests	$295
150 – 225 guests	$395	225 – 300 guests	$500

BREAKFAST/LUNCH SERVICE

Priced Per Person | 25 person minimum | Includes Coffee/Tea

Continental Breakfast $20

Orange Juice, Croissants, Muffins, Danish, Yogurt Cups, Fresh Fruit

Heritage Hot Breakfast $23

Orange Juice, Croissants, Scrambled Eggs, Hash Browns, Fresh Fruit.
Choice of: Sausage, Ham or Bacon

Add-On Waffles with Fruit Compote, Syrup and Whipped Topping *$8/person*

Pasta Lunch $25

Choice of Spaghetti, Penne, or Rotini | Choice of Marinara or Alfredo sauce | Garden or Caesar salad | Garlic Bread Sticks.

Add-On Roasted Meatballs *$5/person*

Perogy & Sausage Lunch $25

Cheddar & Potato Perogies and Sour Cream, Farmer Sausage, Coleslaw.
With Buns & Butter.

Pulled Pork Lunch $25

Pulled Pork with Smokey BBQ sauce, Kaiser Buns, Coleslaw,
French Fries, Pickle Spears

Classic Deli Lunch $25

Buns & Butter, Pickles, Vegetables & Dip, 3 kinds of Deli Meats (Turkey, Ham, Salami), 3 kinds of Cheeses (Jalapeno Monterey Jack, Cheddar, Swiss)

Sandwiches $12

Assorted Sandwiches (Ham & Cheddar, Turkey & Swiss, Roast Beef, Egg Salad)
Cut into quarters.

Wraps $15

Assorted Wraps (Ham & Cheddar, Turkey & Swiss, Roast Beef, Chicken Salad) Cut into halves

Build-A-Burger $20

Build a deluxe Burger (with Cheddar and bacon), Coleslaw and a side of French Fries

Add-On Soup *$4/person*

Choice of Cream of Mushroom, Cream of Tomato, Beef Barley, Corn Chowder, Chicken Noodle