

Single Entree Menus

Select dishes from our extensive menu. We are happy to accommodate either buffet, plated or family style. The following would be ideal for 15 – 60 people. For larger events please refer to our buffet menus

New York Strip Loin **\$26/person**

AAA or above. Served with mini Yorkshire pudding, creamy horseradish, red wine demi. Choice of roasted, mashed or scalloped potatoes, Medley of fresh vegetables. One salad choice – Caesar, tossed, pasta or one of our feature salads. Buns and butter.

Prime Rib Roast **\$28.85/person**

AAA or above. Slow roasted to medium rare. Served with mini Yorkshire pudding, fresh grated horseradish pink peppercorn au jus . Choice of roasted, mashed, or scallop potatoes. Medley of fresh vegetables. Caesar salad and one additional salad of your choice. Buns and butter.

Braised Short Ribs **\$26/person**

Cooked to perfection in a rich red wine sauce, with roasted shallots and Portobello mushrooms, , creamy mashed potatoes, medley of fresh vegetables. Garden salad, buns and butter

Hunter Beef **\$19/person**

Slow roasted and braised in a red wine jus with mushrooms and roasted shallots. Served with creamy horseradish sauce and Mini Yorkshire Puddings. Creamy Mashed Potato, Medley of Vegetables, Buns and butter

Add a salad of your choice \$3.75 pp

Chicken Curry **\$19/person**

Boneles Chicken in a flavorful curry sauce cooked to your preferred heat level of spice. pilaf rice, naan bread and tandoori yogurt.

Add a side of Bombay curried vegetables \$4.00pp

Greek Style Chicken

\$18/person

Boneless chicken breast marinated in olive oil. Lemon, garlic and a selection of spices. Served with rice pilaf, Greek salad, Tzatziki sauce and pita bread.

Stuffed Chicken Breast

\$21 person

Boneless chicken. Wrapped in maple bacon stuffed with grilled asparagus, smoked gouda and topped with cherry tomato confit. Lemon roasted baby potatoes and sautéed broccoli spears or vegetable medley. Caesar salad, buns and butter.

Apple Cider Brined Pork Loin

\$18/person

Brined for 24 hours and seasoned, rubbed with our homemade barbeque sauce and cooked to perfection. Served with a cherry gastrique, asiago rice or Roast Garlic Mashed and chef's selection of vegetables with lemon dill butter. Buns and butter

Add a salad of your choice \$3.75 pp

Honey Mustard Ham

\$18/person

Maple Dijon glaze, three cheese scallop potatoes, roasted dill carrots, buns and butter.

Add a salad of your choice \$3.75 pp