



Tier 3 Buffet \$33 pp – Select 1 Entrée and 5 Side Dishes

Tier 2 Buffet \$38pp – Select any 2 Entrée and 5 Side Dishes

Tier 1 Buffet \$49pp – Select any 3 Entrees and 6 Side Dishes

Included with all Buffet Menus:

Chafing Dishes, Fuel and Service Equipment

Paper Plates, Plastic Cutlery, Napkins (if required)

Linen for the Buffet Table

Buns and Butter

Coffee / Tea (Paper Cups, Stir Six, Cream, Sugar included)

Delivery within 5 Km (if servers are included)

Not included:

Delivery outside of 5 Km or any distance if servers are not included

Set up and Pick up Charge (if servers not included)

Servers Minimum \$140 per server dependent on hours and service required

Gratuuity – 10% (Delivery, Set up and Pick up Service) 15 % if servers are on site

Flatware (Dinner Plate, Fork, Knife) \$3.50 pp

Beef Entrees:

Hunter Beef – Slow Roasted and Braised to fall apart tender in a Red Wine Jus with Mushrooms, Onions and Garlic. Served with Mini Yorkshire Puddings and Horseradish Sauce

Traditional Roast Beef – House made rub, slow roasted to a medium rare. Served with Yorkshire Puddings and Horseradish Sauce

New York Striploin Add \$10 pp– House Rub, Roasted to Medium Rare. Served with your choice of Red Wine Jus, Horseradish and Yorkshire Pudding or Cilantro Chimichurri and Herbed Flatbread

Beef and Guinness Stew with Vegetables and Oven Baked Cheddar & Herb Dumplings

Homemade Beef Lasagna – Served with Garlic Toast

Korean Beef Bulgogi – Served with Kimchi and Spiced Pickled Cucumbers

Teriyaki Meatballs – 1oz Beef Meatballs cooked in a Rich Homemade Teriyaki Sauce

Chicken Entrees

Stuffed Chicken Breast – Filled with Fresh Asparagus, Smoked Gouda and wrapped in Maple Glazed Bacon

Greek Chicken – Marinated in Olive Oil, Garlic, Lemon and Herbs. Chargrilled and Baked for exceptional flavor. Served with Tzatziki Sauce

Chicken Cacciatore – A rich Italian Classic of Chicken Thighs braised in a Tomato and Herb based Sauce with Mushrooms, Vegetables, Garlic and Wine

Creamy Tuscan Chicken – Marinated Chicken Breasts, Chargrilled and cooked in a cream based sauce with Onion, Garlic, Sundried Tomato, Mushrooms, Dijon Mustard, Fresh Basil and Wilted Spinach

Butter Chicken – Marinated in a Spiced Yogurt marinade and cooked in a Tomato / Butter Sauce (spice level mild unless requested differently) Served with Rice Pilaf

Pork Entrees

Spiced Rubbed Roast Pork Loin – Soaked for 48 hours in a Apple Cider Brine, Roasted with a BBQ Glaze and Served with a Fresh Mango Salsa or Tangy Apple Sauce

Mediterranean Pork Loin Steaks – Brined and Seasoned with a Special Spice Blend, Chargrilled and Baked for exceptional Flavor and Served with a Tzatziki Sauce

Jaeger Schnitzel – Breaded Pork Loin Steaks served with a Mushroom Jaeger (Hunter) Sauce

Honey Mustard Ham – Smoked Ham Baked with a Honey Mustard Glaze

Medallions of Pork – Brined, Cooked in a Cider Cream Sauce with Apple Slices

Fish / Seafood

Salmon Fillets (Add \$2.00 pp)– Oven Baked, Served with a Mango Salsa or a Cream and Butter Dill Sauce

Chili and Lime Shrimp Skewers (Add \$2.50pp – Additional Skewers \$5.00 ea) – 5-piece Shrimp Skewer in a Lightly Spiced Citrus Marinade. Served with a Pineapple Salsa

Hot Sides

Creamy Yukon Mashed Potato

Roasted Garlic Mashed Potato

Greek Style Lemon Potato – Cooked in a Lemon Garlic Broth and Roasted with Selected Herbs

Oven Roasted Baby Potato with Rosemary and Garlic

Dauphinoise Potato – Thinly Sliced, Thyme and Garlic Infused Cream with Grated Cheese

Vegetable Rice Pilaf

Baby Cheddar and Potato Perogies with Fried Onion and Sour Cream

Traditional Mac and Cheese

Medley of Steamed Vegetables

Roasted Vegetable Medley

Cold Sides / Salads

Greek Salad

Potato Salad

Broccoli and Cheddar Pasta Salad

Creamy Coleslaw

Roasted Beets with Apple, Red Onion and Feta Crumble – Balsamic Dressing

Quinoa Salad – Choose either a Cilantro Lime, Lemon, Garlic and Olive Oil or Balsamic Dressing

Caesar Salad

Tossed / Garden Salad – Dressings: Ranch, Italian, Balsamic, Raspberry or Oil

Spinach Salad with Strawberries, Feta and Walnuts – Balsamic or Raspberry Dressing

Watermelon, Feta and Mint

Cucumber – Natural Yogurt, Dill, Lemon, Garlic