



Number One \$21.95 per person
Choice of Two Hot Items, Choice of One Potato/Rice, Choice of One Vegetable,
Choice of Two Salads, Cheese/Pickle Tray, Dainty Platter, Buns, Coffee/Tea

Number Two \$25.95 per person
Choice of One Carved Item, Choice of Two Hot Items,
Choice of One Potato, Choice of One Vegetable, Choice of Three Salads,
Cheese/Pickle Tray, Vegetable Tray, Fruit Tray, Dainty Platter, Buns, Coffee/Tea

Number Three \$28.95 per person
Carved Prime Rib, Choice of Three Hot Items, Choice of One Potato,
Choice of One Vegetable, Choice of Four Salads, Cheese/Pickle Tray,
Vegetable Tray, Fruit Platter, Dainty Platter, Buns, Coffee/Tea

Hot Items

Meatballs (any style), Breaded or Roasted Chicken, Perogies, Cabbage Rolls, Honey Garlic or BBQ
Ribs, Roasted Turkey with Stuffing

Potato/Rice

Oven Roast Potatoes, Scalloped Potatoes, Mashed Potatoes and Rice Pilaf

Carved Items

Baron of Beef, Honey Glazed Ham, Pork Loin, Roasted Turkey, Lamb, Seafood Newberg (not Carved)

Vegetables

Honey Glazed Carrots, Buttered Sweet Corn, Garden Vegetables, Green Beans Almondine and
Broccoli Au Gratin

Salads

Tossed Garden Salad, Caesar Salad, Coleslaw, Potato Salad, Oriental Salad and Broccoli & Bacon
Salad, Crab and Bok Choy Salad, Lobster Pasta Salad, Asparagus & Roasted Red Pepper Salad

*Dinner Buffets are prepared for a minimum of 40 ppl.
(applicable taxes and gratuities apply)*



Chicken Kiev 6 oz. marinated chicken breast stuffed with a garlic herb filling and our homemade gravy	\$22.95
Cordon Bleu 6 oz. marinated chicken breast stuffed with mozza cheese, black forest ham and our homemade gravy	\$23.95
Veal or Chicken Parmesan 6 oz. veal/chicken covered in a rich tomato-based sauce and topped with mozza cheese	\$21.95
Prime Rib of Beef The finest beef served with yorkshire pudding and our own special au jus	8oz. \$25.95 10oz. \$27.95
Roast Turkey A generous portion of turkey served over our homemade stuffing accompanied by our house gravy	\$22.95
Chicken Wellington 6 oz. chicken breast wrapped in puff pastry dough stuffed with mushrooms served in a rich wine sauce	\$23.95
Stuffed Pork Loin Pork loin stuffed with spinach and cheese	\$24.95
Oven Steamed Salmon 6 oz. fillet of salmon accompanied by lemon pepper seasoning	\$24.95
Chicken Breast Dinner Chicken breasts topped with honey garlic, lemon pepper or a creamy mushroom sauce	\$22.95
Angus Strip Loin 8 oz. strip loin English cut accompanied by hunter sauce	Market Price
Chicken & Shrimp Combo 6 oz. chicken breast grilled to perfection and a skewer of three grilled shrimp	\$25.95
<u>Vegetarian Meals</u>	
Spinach & Ricotta Envelopes Served with a cream or tomato sauce & garlic toast	\$19.95
Filo Stuffed Rice & Vegetables Struddle Served with a carrot cumin sauce	\$19.95
Vegetarian Pasta Penne or fettuccini served with a cream or tomato sauce & garlic toast	\$19.95

*Dinner Entrées include rolls and butter, coffee and tea.
(applicable taxes and gratuities apply)*



Kids Meal

Chicken Fingers & Fries Served with Honey Dill Sauce	\$12.95
Hot Dog & Fries	\$11.95
Hamburger & Fries	\$11.95

(Kids Meals include soup or salad, dessert and beverage)

Choose your accompaniments from the following list of choices:

Dinner Entrées include one choice of soup or salad, a vegetable, a potato or rice and a dessert. To have soup & salad add \$2.00 extra per person.

Soup

Tomato Bisqué, Wonton Soup, Roasted Red Pepper, Minestrone, Cream of Mushroom, Beef Barley, Beef Consommé, French Onion

Vegetables

Chef's Mixture, Broccoli au Gratin, Honey Glazed Carrots, Green Beans Almondine, Asparagus, Snow Peas

Desserts

Baked Alaska, New York Cheesecake with topping, Mousse (chocolate or raspberry) Strawberries & Cream, Peach Melba (ask for speciality dessert options)

Salads

Caesar Salad, Tossed Salad, Orange & Almond Salad, Oriental Salad, Greek Salad, Spinach & Greens

Potato/Rice

Stuffed Baked, Scalloped, Oven Roast, Mashed Potatoes, Rice Pilaf

*Dinner Entrées include rolls and butter, coffee and tea.
(applicable taxes and gratuities apply)*