

BUFFET DINNER

Minimum 20 Guests

\$31.95 per person

Basket of Fresh Baked Baguette and Butter

Salads (Choose Three)

Spring Field Greens, with Tomato, Cucumber and Carrots
Caesar Pasta Salad, with Peppers, Onions, and Parmesan Cheese
Creamy Red Potato Salad, with Creamy Dill and Red Pepper Mayonnaise
Carrot Raisin Salad, Shredded Carrot and Raisins with Curry and Nutmeg Dressing
Roasted Sweet Corn and Rice Salad, Roasted Corn, Peppers and Rice with Vinaigrette

Entrees (Choose Two)

All Entrées are accompanied by Chef's Choice of Potato, Rice or Pasta, and Seasonal Vegetable Medley

Grilled Chicken with Maple BBQ Sauce
Slow Roasted Beef au Jus with Button Mushrooms
Baked Haddock with Dill and Fennel Veloute
Spinach and Cheese Cannelloni with Tomato Basil Sauce
Curried Pork Loin with Fruit Chutney
Roasted Turkey with Stuffing and Pan Gravy
Gingered Beef and Broccoli with Shanghai Sauce
Atlantic Salmon with Horseradish Cream Sauce
Apple Brie Chicken with Onion Sauce

Desserts

Selection of Cheesecake, Freshly Baked Pie, Assorted Squares and Slice Fruit Display
Freshly Brewed Coffee and Tea

Platters Add \$11.95

Crudités Platter with Freshly Cut Seasonal Vegetables and House made Dip
Cheese Display Local and Imported Cheeses Displayed and Crackers
Maritime Cold Smoked Fish Platter with Condiments