



Entrees 2017

NOTE: THERE IS ONLY 1 MEAL OPTION PER GROUP WITH THIS MENU

All entrees served with vegetables of the day,
choice of potato (mashed, roast or croquette) or rice pilaf,
choice of dessert (berry parfait, carrot, chocolate, strawberry short cake or white layer cake)
rolls, butter, tea and coffee
Available after 5:00pm

Roast Sirloin Tip of Beef au Jus

With Yorkshire Pudding
\$32.00

Atlantic Farmed Trout

Grilled Trout fillets
served with a
hollandaise sauce
\$28.00

Peppered Pork Medallions

Served over pasta with vegetables of the day
\$24.00

Stuffed Loin of Pork

An apple savory dressing stuffed Pork Loin
served with a rich pan gravy
\$21.00

Pork Stroganoff

Served over pasta or rice
\$24.00

Stuffed Chicken Breast

Chicken supreme breast with drummy attached
stuffed with traditional orange and savory
dressing topped with a Grand Marnier
orange sauce wrapped in bacon
\$26.00

Roast Prime Rib of Beef au Jus

served with Yorkshire Pudding
and a delicious au jus
\$42.00

Roast Turkey

With dressing, gravy
and cranberry
\$27.00

Charbroiled Boneless Pork

Loin

Served with a rosemary and partridge
berry sauce served over garlic smashed
potato with green onions and sour cream
\$24.00

Roast ¼ Chicken

Chicken supreme breast
with drummy attached
with traditional dressing
and gravy
\$26.00

Should your group wish to have a
dessert buffet please add \$1.25 per
person

A 15% gratuity will be added to the prices listed and HST. A guaranteed number of guests attending is required two (2) working days prior to your function. Prices subject to change. All prices are subject to applicable taxes.