



## Entrees 2019

**\*\*\*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 baby red, baked) or rice pilaf,  
choice of dessert (berry parfait, carrot square, chocolate cake or strawberry short cake)  
rolls, butter, tea and coffee  
Available after 5:00pm

### Roast Sirloin Tip of Beef au Jus

With Yorkshire Pudding  
\$32.00

### Stuffed Cod

Cod stuffed with NL savory dressing served  
with choice of potato and vegetables  
\$22.00

### Tuscan Chicken

Bake chicken supreme smothered with white  
wine, garlic, spinach, tomato sauce with  
parmesan cheese  
\$26.00

### Stuffed Loin of Pork

An apple savory dressing stuffed Pork Loin  
served with a rich pan gravy  
\$22.00

### Parmesan Crusted Salmon or Bacon wrapped maple honey glaze salmon

\$32.00

### 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  
\$28.00

### Roast Prime Rib of Beef au Jus

served with Yorkshire Pudding  
and a delicious au jus  
\$49.00

### Roast Turkey

With dressing, gravy  
and cranberry  
\$27.00

### Seared 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 Chicken Dinner

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. 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.