



Entrees 2024

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 baked) or rice pilaf,
choice of dessert (berry parfait, carrot square, chocolate cake or strawberry short cake)
rolls, butter, tea and coffee

Roast Sirloin Tip of Beef au Jus

With Yorkshire Pudding
\$39.00

Stuffed Cod

Cod stuffed with NL savory dressing served
with choice of potato and vegetables
\$28.00

Tuscan Chicken

Bake chicken supreme smothered with white
wine, garlic, spinach, tomato sauce with
parmesan cheese
\$32.00

Stuffed Loin of Pork

An apple savory dressing stuffed Pork Loin
served with a rich pan gravy
\$30.00

Parmesan Crusted Salmon

or

Bacon wrapped maple honey glaze salmon

\$37.00

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
\$37.00

Roast Prime Rib of Beef au Jus

served with Yorkshire Pudding
and a delicious au jus
\$54.00

Roast Turkey

With dressing, gravy
and cranberry
\$33.00

Seared Boneless Pork Loin

Served with a rosemary and partridge berry
sauce served over garlic smashed potato
with green onions and sour cream
\$30.00

Roast Chicken Dinner

Chicken supreme breast
with drummy attached with
traditional dressing
and gravy
\$36.00

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.