

Roast Beef Dinner

Garlic and Black Pepper Crusted Beef Chuck Roast
Yorkshire Pudding
Accompaniments - Jus, Dijon Mustard, Grainy Dijon Mustard & Horseradish
Herb Roasted Nugget Potatoes
Steamed Seasonal Vegetables with Fresh Herbs and Butter
Warm Buns & butter
Caesar Salad with Croutons, Bacon, Charred Lemons & Parmesan
Green Salad with Creamy Ranch Dressing or Raspberry Dressing
Assorted Squares
Coffee and Tea

\$32.95 / person

Prime Rib Beef Dinner

Dijon & Herb Roasted Prime Rib
Yorkshire Pudding
Accompaniments - Jus, Dijon Mustard, Grainy Dijon Mustard & Horseradish
Herb Roasted Nugget Potatoes,
Steamed Seasonal Vegetables with Fresh Herbs & Butter
Warm Dinner Rolls & Butter
Caesar Salad with Croutons, Bacon, Charred Lemons & Parmesan
Mediterranean Spinach Salad
Assorted Squares & Tarts
Coffee and Tea

\$36.95/ Person

Gala Dinner Buffet

For each Table

Chilled Prawn Cocktail
Crudité Platter with Hummus & Pita Chips

Buffet

Garlic and Black Pepper Crusted Beef Chuck Roast
Yorkshire Pudding
Accompaniments - Jus, Dijon Mustard, Grainy Dijon Mustard & Horseradish
Roasted Salmon Fillet with Lemon Dill Caper Sauce
Herb and Garlic Roasted Nugget Potatoes
Steamed Seasonal Vegetables with Butter & Fresh herbs
Baked Penne Pasta Tomato Sauce, Mushrooms, Mozzarella Cheese Fresh Basil
Warm Buns and Butter
Caesar Salad with Croutons, Bacon, Charred Lemons & Parmesan
Green Salad with Creamy Ranch Dressing or Raspberry Dressing
Grilled Vegetable Pasta Salad
Carrot Cake, Nanaimo Bars, Fresh Baked Cookies & Seasonal Pie
Coffee and Tea

\$49.95/ Person