

Break Enhancements

Decadent

Double Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Chocolate Chip Cookies	/\$27.00 per dozen
Mini Cupcakes	/\$20.00 per dozen
Mini Cheesecakes	/\$24.00 per dozen
Mini Fruit Tarts	/\$24.00 per dozen
Wild Blueberry, Cranberry-Orange & Cinnamon Scones	/\$36.00 per dozen
Multigrain, Plain & Blueberry Bagels with Cream Cheese	/\$36.00 per dozen
Brownies, Blondies & Squares	/\$27.00 per dozen
Assorted Yogurts	/\$2.75 each
Freshly Baked Assorted Muffins	/\$32.00 per dozen
Freshly Baked Croissants, Butter & Preserves	/\$34.00 per dozen
Assorted Danish Pastries	/\$36.00 per dozen
Granola Cereal Bars	/\$3.00 each
Fresh Whole Seasonal Fruit	/\$2.00 each
Fruit Skewers with Chocolate or Yogurt Dip	/\$34.00 per dozen



Refreshments *Rejuvenating*

Assorted Soft Drinks, Fruit & Vegetable Juices	/\$3.00 each
2% Milk and Chocolate Milk	/\$3.50 each
Super Fruit Smoothies: Strawberry, Blueberry or Pomegranate	/\$18.00/litre
Perrier Mineral Water	/\$3.50 each
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas	/\$3.00/person
Spring Water	/\$3.00 each



Bar Services *Professional*

Wine

House Wine $\$6.09/\text{glass}$

Liquor

Regular Brands $\$5.22/\text{oz}$

Premium Brands $\$6.09/\text{oz}$

Beer

Local $\$5.22/\text{bottle}$

Imported $\$6.09/\text{bottle}$

Coolers

$\$6.52/\text{bottle}$

Liqueurs

Imported $\$6.30/\text{oz}$



Wine List *Savour*

White

Jost Coastal Vineyards White <i>Nova Scotia</i>	§34.00/1litre bottle
Ca'Lunghetta Pinot Grigio <i>Italy</i>	§34.00/750ml bottle
Lindeman's Premium Selection Chardonnay <i>Australia</i>	§34.00/750ml bottle
Le Chardonnay de Saint Auriol <i>France</i>	§34.00/750ml bottle
Jost Tidal Bay <i>Nova Scotia</i>	§36.00/750ml bottle
Alto Los Romeros Sauvignon Blanc <i>Chile</i>	§36.00/750ml bottle
Vista Point Pinot Grigio <i>California</i>	§37.00/750ml bottle
Exclamation Point Verdicchio <i>Italy</i>	§37.00/750ml bottle
Lurton Pinot Grigio <i>Argentina</i>	§39.00/750ml bottle
Oyster Bay Sauvignon Blanc <i>New Zealand</i>	§47.00/750ml bottle

Punch

Fruit Punch	§40.00/gallon
Wine Punch	§60.00/gallon

Sparkling

Peller Estates French Cross	§37.00/bottle
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Wine List *Savour*

Red

Jost 4 Skins <i>Nova Scotia</i>	§34.00/1litre bottle
Ca'Lunghetta Merlot <i>Italy</i>	§34.00/750ml bottle
Lindeman's Premium Selection Cabernet Sauvignon/Shiraz <i>Australia</i>	§34.00/750ml bottle
Le Pinot Noir de Saint Auriol <i>France</i>	§34.00/750ml bottle
Alto Los Romeros Shiraz <i>Chile</i>	§36.00/750ml bottle
Jost Coastal Vineyards Red <i>Nova Scotia</i>	§36.00/750ml bottle
Vista Point Cabernet Sauvignon <i>California</i>	§37.00/1litre bottle
Exclamation Point Sangiovese <i>Italy</i>	§37.00/750ml bottle
Lurton Malbec <i>Argentina</i>	§39.00/750ml bottle
Oyster Bay Merlot <i>New Zealand</i>	§47.00/750ml bottle



Reception *Glamorous*

Cheese Board \$130.00/approx. 25 people
Selection of Local & Imported Cheeses
Sliced Baguette & Water Crackers

Smoked Side of Atlantic Salmon \$225.00/approx. 30 people
Honey Dill Mustard, Shaved Bermuda Onion, Capers &
Crème Fraîche, Sliced Baguette

Seasonal Vegetable Platter \$125.00/approx. 25 people
Accompanied with Salsa & Ranch Dips

Seasonal Sliced Fresh Fruit & Berries Platter \$150.00/approx. 25 people

Prawn Pyramid \$290.00/approx. 100 people
Cocktail Sauce & Lemon Wedges

Tortilla Basket \$16.00/basket
Sour Cream & Salsa

Baked Pita Chips \$19.50/basket
With Spiced Roasted Eggplant Dip



Reception Stations

Refined

Sautéed Seafood Station

Seared Scallops, Flamed with Vermouth
Maple Cream Cognac Flamed Garlic Prawns

\$220.00/approx. 20 people (5pc-PP)

Pasta Station

Farfalle, Penne & Tortellini
Baby Shrimp, Mushroom, Peppers, Sun Dried Tomatoes,
Kalamata Olives
Virgin Olive Oil, Basil, Reggiano Parmigiano Cheese
Alfredo, Bolognese & Pesto Sauces
Sliced Baguette

\$11.50/person (min. 30 people)

Roast Beef Carving Station

Includes Crusty Rolls & Condiments

Carved Sirloin Tip

\$269.00 (serves approx. 30 people)

Carved Baron of Beef

\$460.00 (serves approx. 60 people)

Carved Hip of Beef

\$750.00 (serves approx. 100 people)

\$75.00 Chef's Station Fee



Reception Hors d'Oeuvres

Dazzling

Cold Hors d'Oeuvres

Hot Hors d'Oeuvres

Premium

Creamy Pesto & Goat Cheese Bouchées
Gorgonzola Toast Points with Figs, Roasted
Sweet Peppers & Shaved Fennel
Smoked Chicken & Berry Chutney
Roasted Cherry Tomatoes & Feta Cheese on
Garlic Rosemary Crostini,
Green Olive Tapenade

\$24.00/dozen

Deluxe

Blackened Tuna Carpaccio
Maple Grilled Scallops, Fried Ginger
Smoked Salmon, Shallots & Capers
Profiteroles, Cream Cheese & Caviar
Beef Carpaccio, Honey Mustard
Five Spiced Duck, Roasted Corn &
Pomegranate Salsa on Tostada
Mini California Rolls/Sesame Sushi Rolls/
Smoked Salmon Sushi Rice Ball

\$30.00/dozen

Premium

Vegetable Samosa, Tamarind Dip
Shrimp & Spinach Quiche
Steamed Pot Stickers, Soy Dip
Zucchini Fritters, Chutney
Grilled Pepper & Avocado Quesadillas
Tempura Shrimp, Sweet Chili Sauce
Mac & Cheese Croquettes
Caramelized Onion & Goat Cheese Tart
Crispy Vegetable Spring Rolls, Plum Sauce

\$26.00/dozen

Deluxe

Chicken Wings, Teriyaki & Sesame
Korean BBQ Beef Skewers, Sesame Dip
Breaded Prawns, Lime Cocktail Sauce
Rock Shrimp & Crab Cakes
Grilled Scallop & Bacon Skewer
Lobster Vol au Vent, Chive Hollandaise
Coconut Chicken Satay, Peanut Dip

\$33.00/dozen

Breakfast and Buffets

Energizing

The Continental Breakfast

Chilled Selected Fruit Juices
Seasonally Fresh Sliced Fruit
Freshly Baked Croissants, Danish Pastries & Muffins
Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

⌘14.75/person

Breakfast Buffet 1

Freshly Squeezed Orange & Grapefruit Juices
Cereals & Honey Granola
Skim & Soy Milk
Yogurt & Fruit Parfait
Whole Wheat Flax Seed Muffins
Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

⌘15.50/person

Breakfast Buffet 2

Chilled Selected Fruit Juices
Basket of Breakfast Pastries
Butter & Preserves
Fresh Fruit Kabob
Cheddar, Florentine or Western Scrambled Eggs
Smoked Bacon, Sausage & Hash Browned Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Plated Breakfast: ⌘18.75/person
Served Buffet Style: ⌘20.50

Breakfast Buffet 3

Chilled Selected Fruit Juices
Home Baked Croissant, Muffins & Danish Pastries
Butter & Preserves
Sliced Seasonal Fresh Fruit Platter
Assorted Yogurts
Assorted Dry Cereals
Cheddar, Florentine or Western Scrambled Eggs
Apple Pancakes with Maple Syrup
Smoked Bacon, Sausage & Hash Browned Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

⌘25.50/person



Special Events & Catering



Lunch À La Carte *Chic*

Soups

Nova Scotian Seafood Chowder	§7.00
Maple Roasted Squash Bisque, Tarragon Cream	§6.50
Daily Market Soup	§5.00
Vegetable Minestrone Reggiano Parmigiano	§6.00
Hickory Smoked Chicken Corn Chowder	§6.50

Salads

Market Greens, Balsamic Vinaigrette	§6.00
Roasted Garlic Caesar Salad Bacon & Herb Croutons	§8.25
Butter Lettuce Mimosa Salad Chopped Egg, Parsley & Buttermilk Dressing	§7.50

Entrées

Rosemary Marinated Grilled Chicken Breast with Tomato Chow Chow	§17.50
Roast Chicken Breast Filled with Caramelized Pears & Ricotta Cheese Wrapped in Pancetta, Lemon Thyme Velouté	§19.00
Brown Sugar & Apricot Glazed Pork Loin White Wine & Grainy Mustard Sauce	§16.50

Entrées continued on the next page...

Lunch À La Carte *Chic*

Entrée's continued

Oven Roasted Local Haddock Loin Basted with Citrus Caper Butter	\$17.50
Roasted Fruit Teriyaki Baked Salmon Fillet Jicama, Snow Pea & Sui Choy Slaw	\$20.00
5 oz AAA Charbroiled Beef Striploin Steak Portabello, Cremini Mushroom & Port Wine Ragoût	\$23.00
Mediterranean Roasted Vegetable Wrapped in Phyllo Pastry	\$16.00

Desserts

Lemon & Brown Sugar Apple Pie Chantilly Cream	\$4.75
Raspberry, Cream Cheese & White Chocolate Decadence Cake	\$5.50
Chocolate Ganache & Mousse Bombe Vanilla Seed Cream	\$5.25
New York Cheesecake Brandied Sun Dried Berry Compote	\$9.00
Fig & Honey Tart Vanilla Pastry Cream & Fresh Fruit	\$6.50
Citrus Panna Cotta Melon Salsa	\$5.75
Warm Cranberry Fruit Tart Crumble Vanilla Bean Ice Cream	\$5.50
Sacher Torte Raspberry Coulis & Whipped Cream	\$7.00



Chef's Lunch Menu

Stylish

Lunch Menu 1

Spinach Salad, White Mushrooms, Toasted Almonds, Bacon & Fresh Goat's Cheese

⌘ 29.50/person

Oven Roasted Local Haddock Loin, Basted with Citrus Caper Butter

Lemon & Brown Sugar Apple Pie, Chantilly Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Lunch Menu 2

Market Greens, Balsamic Vinaigrette

⌘ 27.50/person

Char Grilled Orange & Teriyaki Chicken Breast, Vegetables & Rice Vermicelli

Raspberry, Cream Cheese & White Chocolate Decadence Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Lunch Menu 3

Vegetable Minestrone

⌘ 29.50/person

Chicken Parmigiana, White Wine Tomato Sauce

Citrus Panna Cotta, Melon Salsa

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Lunch Menu 4

Daily Market Soup

⌘ 37/person

Carved Roasted Beef Tenderloin, Oven Roasted Root Vegetables

Soft Polenta, Grand Jus Lié

Warm Cranberry Fruit Tart Crumble, Vanilla Bean Ice cream

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas



Special Events & Catering



Lunch Sandwich Buffets

Enticing

Lunch Sandwich Buffet 1

Soup of the Day

\$20.75/person

Market Greens & Assorted Dressings

Coleslaw, Vinaigrette

Farfalle Pasta, Olives, Capers & Sundried Tomato

Deli Sandwiches Include: Egg Salad, Smoked Turkey, Tuna,
Roast Beef & Ham on Assorted Breads

Fresh Fruit Salad &
Assorted Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Lunch Sandwich Buffet 2

Seafood Chowder & Daily Market Soup

\$23.50/person

Vegetable Crudit  with Salsa & Blue Cheese Dip

Roasted Garlic Caesar Salad

Greek Salad with Feta Cheese

Tomato, Onion & Bocconcini, Balsamic Dressing

Kaisers, Herb Rolls & Wrap Sandwiches

Roast Beef with Fried Onion Remoulade

Chicken & Mango Chutney

Black Forest Ham, Cheddar & Honey Dijon

Roasted Vegetable, Provolone & Artichoke

Fresh Sliced Tropical Fruit Platter

English Trifle, Raspberry Jam

Date Squares & Butter Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Lunch Sandwich Buffets continued on the next page...

Lunch Sandwich Buffets

Enticing

Lunch Sandwich Buffet 3

Daily Market Soup

~
\$22.50/person (min. 25 people)

Spinach Salad

Tri-coloured Fusilli Pasta Salad

Warm Potato & Bacon Salad

Baby Shrimp Salad

~
Build Your Own Sandwiches

Shaved Black Forrest Ham

Sliced Roast Beef

Grilled Italian Vegetables

Warm Sliced Pastrami & Sauerkraut

Platter of Selected Cheese

~
Kaisers, Baguette, Crusty Rolls, Marble Rye

Selected Condiments & Pickles

~
Fresh Fruit Tarts

Chocolate Torte

Crème Caramel

~
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas



CASINO
NOVA SCOTIA

Lunch Buffets *Tantalizing*

Lunch Buffet 1

Market Greens, Assorted Dressings
Roma Tomato Salad & Traditional Caesar Salad

~
Farfalle Pasta & Cheese Tortellini
Bolognese, Alfredo & Tomato Marinara Sauces
Garlic Bread

~
Tiramisu Torte & Fresh Fruit with Sambuca

~
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

⌘ 25.00/person (min. 25 people)

Lunch Buffet 2

Seasonal Market Greens, Assorted Dressings
Country Potato Salad
Greek Salad with Feta Cheese
Tomato & Bermuda Onion, Balsamic Vinaigrette

~
Vegetable Crudités, Assorted Dips

~
Select One (1) of the Following Entrées:

Grilled Medallions of Salmon, Sundried Berries, Maple Beurre Blanc

or

Sliced Roast Beef Sirloin, Tobacco Onions & Jus Lié

or

Indian Butter Chicken, Naan Bread

or

Herb & Garlic Roasted Chicken, Mushroom Ragoût

~
Penne Pasta Puttanesca

Seasonal Vegetables & Potatoes

~
Assorted Rolls & Butter

~
Blueberry Pie, Apple Pie

Warm Cranberry Bread Pudding

Chocolate & Passion Fruit Mousses

~
Freshly Brewed Regular, Decaffeinated Coffee, Traditional & Herbal Teas

⌘ 26.00/person (min. 25 people)
Additional Entrée \$3.00 each

Dinner À La Carte *Divine*

Appetizers

Salmon Trio, Smoked, Tartar & Gravlax, Maple Jus	\$10.00
Beef Tenderloin Carpaccio, Shaved Reggiano, Tuscan Olive Oil & Fried Capers	\$9.00
Atlantic Crab Cakes, Vanilla Remoulade	\$11.00
Prosciutto Wrapped Roasted Asparagus, Red Pepper Coulis, Shaved Reggiano Parmigiano	\$8.00
Lobster Cocktail, Lemon Sabayon, Fried Ginger Chip	\$12.00

Soups

Roasted Red Pepper & Tomato Bisque	\$6.50
Daily Market Soup	\$5.00
Dark Ale Onion Soup, Sylvan Star Gruyere Cheese & Rye Bread Crouton	\$6.00
Nova Scotian Seafood Chowder with Old Bay Seasoning	\$7.00
Sherry Consommé En Croute	\$7.00

Salads

Baby Leaf Lettuce, Flat Leaf Parsley, Pickled Shaved Carrot, Garlic & Shaved Parmesan cheese, Lime-Coriander Vinaigrette	\$6.50
Frisée Lettuce, Crispy Pancetta, Fresh Goat Cheese, Spiced Pecans, Sun Dried Tomato Vinaigrette	\$8.50
Market Greens, Balsamic Vinaigrette	\$6.00
Arugula Salad, Prosciutto, Bocconcini Cheese, Lemon Pepper Vinaigrette	\$7.50
Roasted Garlic Caesar Salad, Bacon & Herb Croutons	\$8.25

Dinner à la carte continued on the next page...

Dinner À La Carte *Divine*

Entrées

Roasted Chicken Breast on Soft Polenta, Green Olive & Sherry Tapenade	/\$22.00
Lemon & Parsley Crusted Halibut, Tarragon Sauce	/\$29.00
6 oz AAA Charbroiled Beef Tenderloin, Béarnaise & Grand Jus Lié	/\$45.00
Add Garlic Prawn Skewer	/\$5.95
Baked Salmon Fillet Wellington with Mushroom Duxelles, Sautéed Spinach & Noilly Pratt, Chive Cream	/\$27.00
Breast of Chicken Stuffed with Crab & Shrimp, Citrus Cream, Rosemary Roasted Potato	/\$26.00
Grilled Chicken & Salmon Fillet, Tropical Fruit Salsa, Basmati Rice Timbale	/\$28.00
Slow Roasted 8oz. Prime Rib Served with Yorkshire Pudding, Mashed Potato & Chef's Choice Vegetable	/\$37.00
Slow Roasted Pork Tenderloin, Baked Apple & Honey Purée	/\$24.00
Mediterranean Roasted Vegetable, Wrapped in Phyllo Pastry	/\$22.00

Desserts

Crème Caramel, Fresh Fruit, Raspberry Anglaise Sauce	/\$6.00
Mango Cheese Cake	/\$8.50
Chocolate Decadence Torte	/\$8.50
Triple Chocolate Mousse	/\$8.00
White Chocolate, Pistachio & Orange Mousse Bombe	/\$7.00
Maple Pecan Flan, Caramel Sauce	/\$8.00
White Chocolate Blueberry Cheesecake, Whipping Cream & Fresh Fruit	/\$8.50



Chef's Dinner Menu *Elegant*

Dinner Menu 1

Hickory Smoked Chicken Corn Chowder

\$56.00/person

Mixed Artisan Greens, Marinated Ripe Tomatoes, Aged Feta Cheese,
Balsamic Vinaigrette

Char Grilled AAA Beef Tenderloin & Chicken Breast Pecan,
Oyster Mushroom Ragoût & Soft Polenta

Kirsch Macerated Berries Drizzled with Cream

Freshly Brewed Regular, Decaffeinated Coffee, Traditional & Herbal Teas

Dinner Menu 2

Prosciutto Wrapped Roasted Asparagus, Red Pepper Coulis

\$68.00/person

Roasted Butternut Squash Soup, Seared Digby Scallop &
Balsamic Syrup

Char Grilled 6 oz AAA Beef Tenderloin, Savoury Bread Pudding &
Red Wine Jus

White Chocolate, Pistachio & Orange Mousse Bombe

Freshly Brewed Regular, Decaffeinated Coffee, Traditional & Herbal Teas

Dinner Menu 3

Mixed Greens, Toasted Walnuts, Oven Dried Apple Chips &
Sherry Vinaigrette

\$38.00/person

Oven Roasted Chicken Breast, Beet Root & Sweet Potato Hash,
Thyme Chicken Jus

Pumpkin Tart, Fresh Cream & Orange Compote

Freshly Brewed Regular, Decaffeinated Coffee, Traditional & Herbal Teas



Dinner Buffets

World-class

Dinner Buffet 1

Market Greens, Assorted Dressings
Roasted Garlic Caesar Salad, Reggiano Parmigiano Cheese
Three Bean Salad, Roasted Pepper Vinaigrette
Potato Salad with Bacon & Scallions

~
\$34.00/person (min. 30 people)

~
Fresh Baked Dinner Rolls & Butter

~
Select One (1) of the Following Entrées:

Herb & Garlic Roasted Chicken, Mushroom Ragoût

or

Roast Loin of Pork, Cranberry Apple Compote

or

Sautéed Haddock Fillets, Lemon Caper Jus

or

Beef Paprikash, Sour Cream

~
Farfalle Pasta, Basil Tomato Cream

Roast Red Potatoes

Seasonal Vegetable Mélange

Rice Pilaf

~
Fresh Sliced Fruit

Apple & Pumpkin Pies

Black Forest & St. Honorée Tortes

Passion Fruit Mousse

~
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Dinner Buffets continued on the next page...

Dinner Buffets *World-class*

Dinner Buffet 2

Roasted Garlic Caesar Salad

⌘ 40.00/person (min. 50 people)

Spinach Salad, Chopped Egg, Bacon, Red Wine Vinaigrette

Tomato, Red Onion, Bocconcini & Balsamic Vinaigrette

Beet & Orange Salad

⌘ 75.00 Chef Carving Fee

Tabbouleh, Tomato, Green Onion, Parsley & Mint

Greek Salad, Feta Cheese

Antipasto Platter: Casalingo Salami, Sopressata,
Grilled Eggplant, Roasted Peppers, Artichoke Hearts, Olives &
Provolone Cheese

Select Two (2) of the Following Entrées:

Mussels Mariner

or

Roasted Pork Loin, Caramelized Onion, Grainy Mustard Sauce

or

Baked Cornmeal Crusted Haddock Loin, Tomato & Corn Salsa

or

Baked Salmon Wellington

or

Chef Attended Baron of Beef Carving Station (min. 75 people)

or

Ginger Glazed Ham, Mustard Sauce

or

AAA Beef Sirloin Medallions Madagascar

Tri Colour Cheese Tortellini, Roast Pepper Cream

Potato Gratin

Steamed Jasmine Rice

Seasonal Vegetables

Fresh Sliced Fruit

Fruit Salad with Sambuca

New York Cheese Cake, Berry Compotes

English Trifle

Black Forest & Carrot Cake

Mango Mousse & Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Dinner Buffets continued on the next page...

Dinner Buffets *World-class*

Dinner Buffet 3

Market Greens, Assorted Dressings
Roasted Garlic Caesar Salad, Reggiano Parmigiano Cheese
Farfalle Pasta, Olives, Capers & Sundried Tomato
Yellow and Green Bean Salad with Candied Pecans
Greek Salad, Feta Cheese
Marinated Artichoke Hearts & Tomato Salad

⌘ 48.00/person (min. 75 people)

⌘ 75.00 Chef Carving Fee

~
Antipasto Platter: Salami, Sopressata, Grilled Eggplant,
Roasted Peppers, Artichoke Hearts & Olives
Domestic & International Cheeses
Cold & Hot Smoked Atlantic Salmon Platter
Marinated Atlantic Mussels in White Wine & Herbs
Peel & Eat Prawns, Cocktail Sauce
Chilled Roast Turkey Platter, Cranberry Chutney

~
Carved Baron of Beef

~
Select Two (2) of the Following Entrées:
Roasted Pork Loin, Caramelized Onion, Grainy Mustard Sauce
or
Baked Cornmeal Crusted Haddock Loin, Tomato & Corn Salsa
or
Baked Salmon Wellington
or
Herb & Garlic Roasted Chicken, Mushroom Ragoût
or
Ginger Glazed Ham, Mustard Sauce
or
Indian Butter Chicken, Naan Bread
or
Sliced Roast Beef Sirloin, Tobacco Onions & Jus Lié

~
Rotini Pasta Alfredo
Oregano & Lemon Roasted Potatoes
Grain & Rice Medley
Seasonal Vegetable

~
Fresh Sliced Fruit, Fruit Salad with Sambuca
New York Cheese Cake, Berry Compotes
English Trifle
Black Forest & Carrot Cakes
Mini Cupcakes
Chocolate & Passion Fruit Panna Cottas
Vanilla Cream Filled Profiteroles
Chocolate Dipped Strawberries

~
Freshly Brewed Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Special Events & Catering

