



Buffet Menus

Prime Rib Au Jus & Yorkshire Pudding

(Grade AA Beef cooked in its own au jus to medium rare)

Herb crusted pork loin

(Roasted Pork loin topped with mustard and herb, carved and served with a garnish of caramelized onion)

\$30.95

Roasted Striploin of Beef

(A fully aged striploin roasted in a horseradish mustard glaze)

Chicken a la Princess

(Roasted Chicken in asparagus cream sauce)

\$27.95

Baked Salmon with Lemon and dill sauce

(Baked Atlantic Salmon served with our homemade lemon and dill cream sauce)

Honey Mustard Chicken

(A fresh Chicken supreme glazed and roasted with honey mustard sauce)

\$27.95

Roast Chicken with Chefs dressing

(A fresh Chicken supreme glazed and served with Chef's own dressing)

Teriyaki Salmon

(Seasoned in teriyaki sauce, oven roasted and served on a bed of fresh stir-fried Vegetables)

\$28.95

Choice of Salads

Mixed Greens

Caesar Salad

Pasta Salad

Marinated Vegetable Salad

(Diced peppers, onions, tomato, zucchini and cucumber in a Balsamic Dijon dressing)

Tomato and Cucumber and Red Onion

Potato Salad

Coleslaw

All Buffets are served with

Choice of Potatoes

Seasonal Vegetables

Assorted rolls & Butter





Dessert

Assorted Cakes & Pies

Coffee, Tea

(Plus all applicable taxes & Gratuities)

Plated Dinner Menus

Choice of salad

Caribbean Salad

A mix of Romaine, Radicchio, julienne peppers, slivers of red onion, with blueberries and strawberries dressed with homemade Mango dressing

Caesar Salad

Fresh Romaine Hearts with Crispy bacon, Grated Parmesan cheese, tossed in a creamy Caesar dressing, topped with fresh baked croutons

Seasonal Mixed Greens

*A blend of mixed leaves garnished with slivers of red onion and diced tomato
Served with balsamic vinaigrette*

Soups

Cream of Tomato

Fresh homemade soup topped with a swirl of thick cream

Pays Anne of vegetable soup

Small-diced vegetables sautéed and served in a rich vegetable broth

Cream of Mushroom soup

Chef's own recipe, topped with cream and a hint of whiskey



Plated entrees

Stuffed Roast Chicken Breast

A grain fed Chicken Breast stuffed with Goats cheese and spinach, served with Crushed Red potatoes and a vegetable medley Accompanied by thyme cream sauce

29.00

Roasted Beef Striploin

Carved beef served with lyonnaise mashed potatoes and roasted root vegetables accompanied by Yorkshire pudding and red wine reduction

31.00

Dill and lemon Baked Atlantic Salmon

Fresh Atlantic salmon baked with fresh Dill, Lemon and anise buerre Blanc, served with herbed mashed potato and vegetables medley

28.00

Herb crusted Chicken Breast

Fresh tender 8oz Chicken Breast with herb crust, topped with garlic mushroom sauce, accompanied by roasted rosemary potatoes and roasted root vegetables

27.00

Filet and Scallops

6oz of seared and oven roasted tenderloin topped with pan-fried garlic scallops Served with our lyonnaise mash potatoes, fresh asparagus and roasted red peppers

40.60

Roasted Atlantic Cod

Fresh roasted Atlantic Cod with Yukon gold mash potatoes, Mediterranean roasted vegetables and creamy seafood sauce

32.00

Prices include choice of soup or salad and dessert



Dessert Choices

Strawberry Shortcake with crème anglais

(Layers of sponge cake filled with Strawberries and cream topped with chilled crème anglais)

New York Cheesecake

(Rich and smooth decadent cheesecake on a traditional honeyed crushed graham cracker served with the choice of our Homemade Toffee sauce or rich strawberry topping)

French Pear Flan

(Sliced pears in crème anglais baked in flaky pastry shell topped with blackcurrant coulis and a vanilla cream sauce)

Chocolate Ecstasy

(A rich flourless torte topped with whipped cream, berries and shaved chocolate)