

CATERING MENU 2021

Starters: Roll & Butter

Salad - Caesar

- Garden - **Dressing:** - House
- French

Main Entree: (1 Meat Beef = \$34.00) (Beef + 1 Meat=\$37.00) (Beef + 2 Meat=\$40.00)
No Beef : (1 Meat = \$32.00) (2Meats = \$35.00) (3 Meats = \$38.00)

Chicken Breast

Cabbage Rolls (1 with every meal chosen)

Chicken Leg

Potatoes: (Plain/Mashed/Oven Roasted)

Turkey

Choice of Vegetables:

Shish Kabob

(Mix Veg/Peas/Baby Carrots/Corn)

Roast Beef

Schnitzel or Pork Roast with Plum

Gravy

Swedish Meatballs

Extras: Sauerkraut: \$1.00/per person(Tablespoon Size)
Pierogies with Cheese: \$2.20 (2 pieces per person)

Desert: Cheese Cake
Black Forest Cake
Assorted Pies
Fruit Cocktail
Ice Cream (Tartuffe:Chocolate/Vanilla/Chocolate Zabajone)
Coffee & Tea

Late Night Buffet: \$20.00 per person

or

Miscellaneous Trays:

Buns & Butter
\$80.00

Trays: Cheese - Med. \$65.00 Lar.

3 Salads: Potatoes/Macaroni/Seafood

Meat - \$50.00 \$60.00

Trays: Devil Eggs, Pickle, Meat, Cheese,
Veggie, Fruit

Veggie - \$50.00 \$60.00

Fruit - \$50.00 \$60.00

Shrimp,Smoked Salmon, Pickled Fish

Cream Cheese/Jam: \$50.00 \$60.00

Kapusta \$ Kobasa

Bagels/Croissant: \$50.00 \$60.00

Coffee/Tea

Muffins/Donuts: \$50.00 \$60.00

Sandwiches:(Assorted \$4.50)

(Meat \$5.00)

Extras: Wine Glasses: With Our Bar - free/ Your Bar - \$0.40/each
Coffee at Night: \$100.00

Children: Age 4-10 = ½ Price(½ Portion)

HST: Not Included in above prices

Gratuity on non taxed portion 10%