

BANQUET MENU

Each banquet meal consists of a choice of entrée, a side, two salads, a hot vegetable and dessert. For any customizations to this menu please contact us and we can work with you to make your banquet or wedding perfect.

ENTRÉES:

Mango Chutney Chicken Breast	\$29.50
Country Ham with Curried Fruit	\$29.50
Slow-Roasted Pork Loin with Spiced Apple Glaze	\$32.50
Tender Roast Beef with Creamy Horseradish	\$34.50
Roasted Pepper Prime Rib	\$37

2nd meat choice of either Sweet & Sour Meatballs or Carmen Corner Farmer Sausage for an additional \$3.25/person.

ASSORTED SALADS (CHOOSE TWO):

Seasonal Garden	Veggie Platter with Dip
Romaine with Oranges and Almonds	Five Bean
Spinach with Strawberry Slices	Apple Coleslaw
Japanese Noodles or Coleslaw	<i>Seasonal: Greek, Broccoli or Fruit</i>

3rd salad choice available for an additional \$2.50/person

SIDES (CHOOSE ONE):

Oven Roasted Potato	Basmati and Wild Rice Pilaf
Garlic Mashed Potato	Quinoa and Basmati Rice Pilaf

HOT VEGETABLES (CHOOSE ONE):

Corn Niblets	Green Bean Amandine
Vegetable Medley	Honey-Dill Carrots
Tender Asparagus Spears (seasonal)	

DESSERTS (CHOOSE ONE):

Cheesecake with Fruit Topping	Strawberry Shortcake
Layered Chocolate Cake with Fudge Frosting	Carrot Cake with Cream Cheese Icing

OUR BUFFET IS ACCOMPANIED WITH:

Freshly Baked Rolls with Butter, Punch, Freshly Brewed Fair Trade Coffee, Tea

BANQUET INCLUDES THE FOLLOWING TABLE SERVICES:

Coffee & Tea Service, Water Pitcher Refills, Collection of Dirty Dishes

CHILDREN ARE DISCOUNTED AS FOLLOWS:

5-10 years – 50%, 4 & under – No charge

(All prices are per person and are subject to applicable taxes)