



DELUXE DINNER MENU

\$50.00 PER GUEST (MINIMUM 30 GUESTS)

SALADS (SELECT 3)

MIXED GREENS WITH ASSORTED DRESSINGS

chopped romaine, fresh tomato, cucumber, red onion and your choice of house dressing or balsamic dressing

COUNTRY POTATO SALAD

country style potato salad - a tasty treat!

SWEET, CREAMY COLESLAW

made in house with our from scratch creamy dressing

CAESAR SALAD WITH PARMESAN CHEESE

bacon bites, parmesan cheese and croutons

CURRIED RICE SALAD

made from scratching, using fresh ingredients

SPINACH WITH CRANBERRIES AND BACON

made with fresh spinach, cranberries and bacon bits

GREEK PASTA SALAD

made with penne, greek dressing, feta cheese, tomato, cucumber, red onions pepper and olives

SHRIMP SALAD

made with shrimp, feta cheese, peppers, onions cucumbers, cherry tomato and our house dressing

CARVING (INCLUDED)

MARINATED SLOW ROASTED BARON OF BEEF WITH AU JUS

made with our in house rub for added flavour

The background is a dark, textured surface, possibly slate or stone. On the left side, there are several sprigs of fresh green herbs, likely thyme or rosemary, with small white flowers. On the right side, there are several bright red cherry tomatoes still on their green vines. Scattered across the top right and bottom left are various types of peppercorns, including black, white, and red. In the bottom left corner, there is a small white bowl filled with a mix of these peppercorns.

SIDES (INCLUDED)

ROASTED HERB POTATOES OR SCALLOPED POTATOES OR GARLIC BUTTER MASH

roasted herb potato with red pepper and garlic seasonings | scallop potatoes topped with cheddar and mozzarella cheese | garlic butter mash with fresh garlic and melted butter

SEASONAL VEGETABLE MEDLEY IN HERBS AND BUTTER

seasonal vegetables with herbs and butter

FRESH DINNER ROLLS WITH BUTTER

fresh potato dinner buns - a popular item!

ENTREES (SELECT 2)

GARLIC CHICKEN WITH VINO BIANCO CREAM

garlic chicken in a creamy white sauce

POACHED LEMONGRASS SALMON

seasoned with lemon pepper and melted butter

CHICKEN CARBONARA WITH BACON

pasta with our in house sauce, chicken and bacon

VEGETARIAN OR MEAT LASAGNA

a classic Italian favourite

BUTTER CHICKEN

Made in house from scratch - one of our most popular items!

BBQ BEEF SHORT RIBS

made in house with spices and jack daniels bbq sauce

LINGUINI ALFREDO WITH SHRIMP

made in house with whipping cream, garlic butter and shrimp

SPAGHETTI MEATBALLS

italian style meatballs, in house sauce, spices, herbs and cheese

SHEPHERD'S PIE

mashed potato, garlic butter, ground beef with herbs and spices

BASIL PESTO PASTA (VEG)

fresh basil sauce or red pepper sauce with parmesan cheese (add chicken for extra cost)

PALAK PANEER (VEG)

authentic indian recipe, creamy spinach curry with soft paneer cubes



DESSERTS & DRINKS (INCLUDED)

CHEF'S SELECTION OF ASSORTED SWEETS

Hand picked by our culinary team

FRESHLY GROUND MOSAIC COFFEE

cream and sugar included

HIGGINS AND BURKE TEA

available in a variety of different flavours

PREMIUM DINNER BUFFET

\$56.00 PER GUEST (MINIMUM 30 GUESTS)

SALADS (SELECT 5)

MIXED GREENS WITH ASSORTED DRESSINGS

chopped romaine, fresh tomato, cucumber, red onion and your choice of house dressing or balsamic dressing

COUNTRY POTATO SALAD

country style potato salad - a tasty treat!

SWEET, CREAMY COLESLAW

made in house with our from scratch creamy dressing

CAESAR SALAD WITH PARMESAN CHEESE

bacon bites, parmesan cheese and croutons

CURRIED RICE SALAD

made from scratch, using fresh ingredients

CUCUMBER AND ONION SALAD

all made in house with our secret recipe

GREEK PASTA SALAD

made with penne, greek dressing, feta cheese, tomato, cucumber, red onions pepper and olives

SHRIMP SALAD

made with shrimp, feta cheese, peppers, onions cucumbers, cherry tomato and our house dressing

CARVING (SELECT 1)

SLOW ROASTED BARON OF BEEF

or

PRIME RIB (+\$5 PER GUEST)

or

MARINATED ROAST LAMB (+\$8 PER GUEST)



SIDES (INCLUDED)

ROASTED HERB POTATOES OR SCALLOPED POTATOES OR GARLIC BUTTER MASH

roasted herb potato with red pepper and garlic seasonings | scallop potatoes topped with cheddar and mozzarella cheese | garlic butter mash with fresh garlic and melted butter

SEASONAL VEGETABLE MEDLEY IN HERBS AND BUTTER

seasonal vegetables with herbs and butter

FRESH DINNER ROLLS WITH BUTTER

fresh potato dinner buns - a popular item!

ENTREES (SELECT 3)

SLOW ROASTED ROAST BEEF WITH RED WINE DEMI

made with our in house rub for added flavour

GARLIC CHICKEN WITH VINO BIANCO CREAM

garlic chicken in a creamy white sauce

VEGETARIAN OR MEAT LASAGNA

a classic italian dish

SLICED HONEY HAM WITH PINEAPPLE

roasted ham with a perfectly sweet pineapple sauce

POACHED LEMONGRASS SALMON

seasoned with lemon pepper and melted butter

SEASONED PORK LOIN IN RED WINE AU JUS

tender pork loin in a rich, savoury sauce

SEAFOOD LASAGNA

a classic italian favourite with seafood

BBQ BACK RIBS

made with our in house jack daniels bbq sauce

CHICKEN CARBONARA WITH BACON

pasta with our in house sauce, chicken and bacon



LINGUINI ALFREDO WITH SHRIMP

made in house with whipping cream, garlic butter and shrimp

SPAGHETTI MEATBALLS

italian style meatballs, in house sauce, spices, herbs and cheese

SHEPHERD'S PIE

mashed potato, garlic butter, ground beef with herbs and spices

BASIL PESTO PASTA (VEG)

fresh basil sauce or red pepper sauce with parmesan cheese (add chicken for extra cost)

PALAK PANEER (VEG)

authentic indian recipe, creamy spinach curry with soft paneer cubes

DESSERTS & DRINKS (INCLUDED)

CHEF'S SELECTION OF ASSORTED SWEETS

Hand picked by our culinary team

FRESHLY GROUND MOSAIC COFFEE

cream and sugar included

HIGGINS AND BURKE TEA

available in a variety of different flavours

