



Banquet/Buffer Entrees:

(Includes 2 sides, fresh baked focaccia bread with sweet cream butter)

Chef Carved (12-14oz) Angus Prime Rib Dinner (served with horsey sauce and au jus)	\$26.00 pp
Prime Rib add on:	
Oscar: asparagus, béarnaise, crab meat	\$7.00 pp
Sherried wild Mushrooms	\$4.00 pp
Red Wine reduction and blue cheese crumbles	\$4.00 pp
Chef Carved Grilled Flank Steak w/ Lingonberry sauce	\$18.00 pp
Whole Fillet Cedar plank Salmon Dinner (Choose Blackberry reduction or Pumpkinseed pesto garnish)	\$20.00 pp
Salmon Fillet in Phyllo packets with dill herb butter Dinner	\$24.00 pp
Roast Pork Loin with apple cranberry chutney Dinner	\$17.00 pp
Chicken Breast "Fresca" w/fresh mozzarella, pesto, tomatoes	\$16.00 pp
Dijon Chicken Breast Dinner	\$16.00 pp
Tart Orange Rosemary Chicken breast Dinner	\$16.00 pp
Lobster Tail with drawn butter and Lemon	Market price
 Add on to above entrees:	
Tiger Prawn skewers (4 per skewer)	\$6.00 pp
Snow Crab Legs (snap & eat) w/lemons & drawn butter	Market price