

CATERING - DINNER PRICES & OPTIONS

NUMBER OF PEOPLE	PRICE PER PERSON
100+	\$32.95
50-99	\$34.95

MINIMUM ORDER: 50 PEOPLE

INCLUDED in the price per person: All Staff for setup, serving & clearing AND all chafing dishes and warmers.

MENU OPTIONS:

Entrées– add \$5.00 per plate for 2 nd meat choice	Potatoes (pick 2)	Vegetable (pick 2)	Salads (pick 2) or see Salad Bar option below.
Roast Beef	Mashed	Prince Ed. Medley	Tossed
Turkey	Baked	Green Beans	Caesar
Pork Tenderloin	Roasted	Corn	Macaroni with tuna
Chicken Breast	Scalloped	Glazed Carrots	Tai Chow Mein
Ham			Broccoli
	1 Serving = 50/50	1 Serving = 50/50	Pasta
Vegetarian & Vegan			Coleslaw
Pasta Penne with Marinara sauce			Greek (Pasta or Salad)
Stuffed Peppers			1 Serving = 50/50
Vegan Spaghetti Squash with roasted tomatoes, onions & garlic			SALAD BAR OPTION + \$9.95 pp
			4 salads (from list above)
			Shrimp
			Devilled Eggs

THE EXTRAS:

- **Mixed Green Salad with Berries and Balsamic Dressing - \$2.50 extra per plate**
- **The following Deluxe Entrée available and priced separately – \$2.50 extra per plate**
 - Chicken Parmesan.
- **The following Deluxe Entrée's available and priced separately – Starts at \$5.00 extra per plate.**
 - Stuffed Pork Tenderloin, Stuffed Chicken, Pecan Crusted Chicken, Beef Tenderloin.

All dinners include – Dinner rolls & butter, pickle & olive tray.

Any Dietary Restrictions or Allergies?

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

DESSERT - \$4.95 per person

PICK 3 - Pecan, Pumpkin, Apple crumble, Cherry crumble, Lemon Meringue Pie, Cherry Cheesecake, Chocolate peanut butter delight, Fruit Tray, Strawberries in the Snow, Squares, and Cookies

Plus, HST, 19% Gratuity & Mileage | We will customize menus for your catering needs | Prices subject to change as per market value. A 20% NON-REFUNDABLE booking deposit is required.