



BANQUET DINNER MENU

Appetizers

(choose from)

Hearty Minestrone Soup (vegetarian)
Seafood Chowder with chunks of fresh seafood
Mixed Green Salad with house vinaigrette
Caesar Salad with creamy dressing

Entrees

(choose from)

price includes appetizer, dinner roll, dessert and coffee/tea

Stuffed Chicken Breast

with apple & camembert mousse with saffron sauce - \$25.50
with traditional savory bread served with partridgeberry demi glace - \$23.70

Fresh Atlantic Salmon

Polonaise style - \$28.80

Striploin of Beef

Pepper crusted with malt vinegar demi glace - \$34.50

Vegetable Choices

Starches

Garlic Creamed or Oven Roast Potato
or Potato Duo

Veggies

Chefs choice

Desserts

Newfoundland Berry Crisp with fresh whipped cinnamon cream
Carrot Cake with cream cheese icing
Raisin & bread pudding with a brandy caramel sauce

*Gratuity (15%) and HST (13%) will be added.
Minimum 48 hours notice of cancellation or menu adjustments.
Menu selections required 10 business days prior to function.
Prices subject to change.*