



Luncheon Buffet

(Minimum Guarantee of 30 Guest)

Soup of the day

Peaches and Cream Corn Chowder with Basil Cream

Or

Cream of Wild Mushroom with Fresh Thyme

Or

Minestrone

Salad

Picnic Potato Salad

Greek Village Salad with Lemon- Herb Vinaigrette

Curry Chicken & Mango with Bowtie Pasta

Fresh Mixed Greens with our Chef's Selection of Dressings

Entrees

(Please select Two Hot Entrees)

Traditional Maritime Pan Fried Haddock Prepared in a Lemon –Dill Butter Sauce

Roasted Quarter Chicken

Slow Roasted Filet of Atlantic Salmon with a Peking Sesame Glaze

Molasses Rum Ginger Glazed Ham

Chicken Parmesan Pesto with Tomato Basil Sauce & Fettuccini

Beef Bourguignonne with Garlic Mashed Potato

Seafood Medley in White Wine Cream with an Irish Cheddar- Herb Crust

Roast Loin of Pork with a Dried Blueberry & Cornbread Stuffing and Pork Demi-Glace

Desserts

Pastry Chef Cheryl Pace's Decadent Selection of Freshly Baked Flans

Cheesecakes, Torts & Pastries

\$22.75 per person

Served with freshly brewed coffee and tea.

All menu prices are subject to change and to the harmonized sales tax, bottle deposit & gratuities where applicable