

PLATE SERVICE

Select one from the following
Entrée choices for your group



Stuffed Turkey Breast

with pan gravy and cranberry sauce.

Vegetarian Lasagna

with spinach & cottage cheese

Roast Baron of Beef

Jus lie and horseradish

Select one from the following salad choices or your group:

Caesar Salad or Tossed Celtic Greens with Raspberry Vinaigrette

Select one of the following vegetable choices for your group:

**Vegetable Medley, Roasted Winter Vegetables
or Honey Glazed Carrots & Sugar Snap Peas**

Select an accompaniment from the following choices for your group:

**Red skinned Mashed Potatoes,
Herb Roasted Potatoes
or Rice Pilaf**

Select a dessert from the following choices for your group

**Carrot Cake,
Double Chocolate Cake or
Pecan Pie
\$23.99 per person**

If you would prefer our slow roasted AAA Prime Rib as your
choice of Entree, the plate service price is
\$29.99 per person.

**Please note that all pricing is exclusive of
5% GST and 17% Gratuity.**

For Plate service, all guests must have the same meal
including salads, side dishes and desserts. Exceptions
will be made for vegetarian choice or allergies
Minimum 15 people



LUNCH BUFFET

Minimum of only 10 people needed to book the Lunch buffet



Step 1- Select one of the following Sandwiches

Prime Rib French Dip

With Fresh Baguettes and au jus

Pulled Pork

Braised Pork in our fresh made BBQ sauce topped
with Cole Slaw.

Step 2- select one of the following Pub Meals

Chicken Pot Pie

A creamy blend of tender chicken breast and
fresh vegetables topped with a flakey pie crust.

Shepherd's Pie

Topped with lightly browned mashed potatoes

Includes:

Tossed Celtic Greens and Fresh Baguettes and Butter

\$14.99 per person

TRADITIONAL PUB BUFFET



Select 2 of the following Traditional Pub Meals

Chicken Pot Pie

A creamy blend of tender chicken breast and fresh
vegetables topped with a flakey pie crust

Shepherd's Pie

Topped with lightly browned mashed potatoes

Yorkshire Tidbit

Roast Beef, Leeks and mushrooms in a rich red wine gravy
served over a giant Yorkshire pudding bowl

Irish Stew

Tender Lamb with cabbage, peas, carrot, onion and potato

Includes:

*Tossed Celtic Greens, Fresh Hot Vegetable Medley, Fresh Baguettes
and Butter and Assorted Squares*

\$18.99 per person

*Buffets are dine in only and require a minimum of 20 guests. Prices are
exclusive to GST and 17% gratuity. 25% non refundable deposit required at time of
booking and number of guests must be confirmed 72 hours prior to reservation
Lunch Buffet available for booking Monday - Saturday 11am- 4pm*



DELUXE BUFFET

Customize your very own buffet!

Includes

Fresh Baguettes and Butter
Assorted pickle tray
Vegetable Platter with Dip
Tossed Celtic greens with Raspberry Vinaigrette
Hot Vegetable Medley

\$29.99 per person



STEP 1 - Select TWO from the following Entree choices

Carved Leg of Ham

served with Pineapple glaze & Mustard

Roast Baron of Beef

Jus lie, Yorkshires and horseradish.

Stuffed Turkey Breast

with pan gravy and cranberry sauce.

Vegetarian Lasagna

with spinach & cottage cheese

STEP 2 - Select a second Salad

**Garlic Caesar, Greek Salad or
Spinach Salad**

STEP 3 - Select a second Vegetable dish

**Roasted Winter Vegetables or
Honey Glazed Carrots & Sugar Snap Peas**

STEP 4 - Select one side dish

**Herb Roasted Potatoes,
Red skinned Mashed Potatoes**



PLATTERS

Platters will accommodate approximately eight guests



Deluxe Friends Platter

Nachos, Dry Ribs, Potato Skins,
Calamari, Veggies and Dip,
Baby Stuffed Yorkies &
Chicken Wings
\$88.00

Deli Platter

Heaps of thinly shaved corned beef, Deli-Style Turkey,
toupee ham and pepperoni.
Served with fresh assorted rolls, mayo and mustard
\$72.00

Vegetable, Cheese & Crackers

An assortment of fine cheese & crackers combined with an array of
fresh vegetables including red pepper, zucchini, carrots, celery, grape tomatoes
& sliced cucumbers all served with chilled ranch dip.
\$58.00

Ultimate Tarts & Squares

From mouth-watering Chocolate Brownies, Cappuccino
Nanaimo bars to Rocky Road and Carrot Cake.
\$45.00

Creamy Spinach Dip in a Bread Bowl

Served with fresh bread and tortilla chips.
\$30.00

Seven Layer Dip

Served with tortilla chips.
\$40.00

Please note that all pricing is exclusive of
5% GST and 17% Gratuity.
25% non-refundable deposit required upon booking.



COCKTAIL PARTIES

Make the planning simple for parties of 8 to 300



An appetizer assortment of Nachos, Dry Ribs, Potato Skins,
Baby Stuffed Yorkies, Calamari,
plus a selection of Domestic and Imported Cheeses,
Crackers, Veggies and dips.

A drink selection of; pints of any of our Domestic;
Handcrafted Draught; Domestic Bottled Beer; Cocktails;
Domestic House Wine or Highballs.

Appetizers plus Cheese, Crackers & Veggies with one drink.
\$29 per person

Appetizers plus Cheese, Crackers & Veggies with two drinks.
\$34 per person



WINE & CHEESE PARTIES

An assortment of fine cheese & crackers combined with an array of
fresh vegetables including red pepper, zucchini, carrots, celery, grape tomatoes
& sliced cucumbers all served with chilled ranch dip.

Two Glasses of wine from the following selections:

Reds

Sonora Ranch Merlot
Lindeman's Bin 45 Cabernet Sauvignon
Navarro Coleccion Malbec

Whites

Sonora Ranch Sauvignon Blanc
Lindeman's Bin 65 Chardonnay
Beringer Stone Cellars Pinot Grigio

\$27.00 per person.



COME CELEBRATE THE FESTIVE
SEASON WITH US



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