

Food & Beverage



Each couple is invited to our annual taste test in April.

Hosted by our service team, come meet our Executive Chef, and taste all our menu items.

Our team loves to create unique meals, hog roasts, elk in a pit, seafood creoles, buffets, BBQ's, poutine buffets, fabulous brunches... you name it.

Please note these are current prices and that prices may fluctuate based on the current market at the time of your event.

Prime Rib Roast \$55

Slow roasted boneless Canadian Prime Rib, Yorkshire pudding and demi-glaze sauce.

Carved Baron of Beef \$43

Slow roasted Baron of Beef, Yorkshire pudding and demi-glaze sauce.

Classic Turkey Dinner \$40

Tender roast Turkey stuffed with house-made dressing served with Cranberry salsa.

Marinated Pork Loin \$35

Marinated in apple cider vinegar, brown sugar, soy, garlic, paprika, chili powder, salt and pepper.

Chicken Kiev \$45

Tender boneless Chicken Breast breaded and stuffed with garlic infused butter.

Chicken Cordon Bleu \$45

Tender boneless Chicken Breast breaded and stuffed with Black Forest ham and Swiss cheese.

Bourbon Cranberry Chicken \$45

Tender boneless Chicken Breast breaded and stuffed with Feta, dried Cranberries, fresh Oregano and Lemon zest and topped with Orange Bourbon sauce.

BBQ Chicken and Ribs \$43

A 6oz Chicken Breast marinated in BBQ sauce, grilled and served with a half rack of slow roasted Pork Back Ribs.

Beef Brisket – Smoked \$40

Marinated with Montreal steak spice, slow roasted for 16 hours.

Dinner Buffets

Pick one entrée, 3 sides, 2 salads and dessert **Add \$3/plated meals.**

Brunch Buffet \$32

Fresh Waffles, Eggs Benedict, Hash Browns, Bacon/Sausage, Pastries, Variety of Fresh Fruits and Toppings, Coffee/Tea/Juice.

Hog Roasts

Details can be discussed with our Chef. A minimum of 100 guests required.



Menu Selections

Fresh Green Salad

Greek Salad

Spinach Salad

Citrus Salad

Caesar Salad

Three Leaf Salad

Side Dishes

Oven Roast Baby Potatoes

Duchess Potatoes

Whipped Potatoes

Vegetable Medley

Oven Roast Vegetables

Cabbage Rolls

Perogies

Baby Carrots

Potato Terrine

Asparagus

Desserts

Fresh house-made Crème Brûlée

Blackout Torte

Apple Blossom

Strawberry Shortcake

Apple Strudel and Ice Cream

Brownie Peanut Butter Fudge Cake

Gluten Free Turtle Cheesecake

Red Velvet Cake

Mini Cheesecakes

Fresh House-Made Soups

Tomato Bisque

Corn Chowder

Chicken Noodle

Appetizers and Late Night

Charcuterie Boards

Cheese (Cheddar, Jalapeno, and Bocconcini),
Baguettes, Grainy Mustard,
Banderillo Skewers, Pepperoncinis,
Crackers, and Deli Meats
(Salami and 2 kinds of Prosciutto)

Bacon Bar

Maple Bacon, Hickory Bacon, Bacon Jam,
Caramelized bourbon and bacon salt.

Build your own Poutine Bar

(Pulled Pork, Chicken)

Crab Stuffed Mushrooms

Bruschetta

Premium Canapés

(Liver Paté, Salami Cone, Shrimp, Cream Cheese)

Shrimp Cocktail

Chicken Wings

Cold Meats, Cheeses, Dinner Rolls and Pickles

Meat Nacho Trays

Assorted Large Pizzas

Assortment of Cheese, Crackers and Grapes

Fresh Fruit Tray & Dip

Vegetables & Dip