

FINGER FOODS

Dips

- BBQ Chicken Dip w/Tortilla Chips (GF) - \$6.00/person
- Hummus w/Pita (Vege) - \$4.00/person
- Spinach & Artichoke Dip w/Tortillas (Vege, GF) - \$4.50/person

Appetizers

- Smoked Salmon Cucumber Bites (GF) - \$3.25/person
- Cucumber Tomato bites w/Lemon Dill Cream Cheese
(Vege, GF) - \$2.75/person
- Caprese Skewers - \$3.00/person (GF, Vege)
- Bacon Wrapped Cherry Tomatoes (GF) - \$2.25/person
- Bruschetta (Vegan) - \$2.25/person
- Red Pepper Jelly & Goat Cheese Crostini (Vege) - \$3.00/person
- Goat Cheese Crostini with Caramelized Onion and Bacon Jam -
\$4.00/person
- Prosciutto, Goat Cheese and Peach Crostini - \$4.25/person
- Spinach and Feta Mini Quiche (Vege) - \$3.35/person
- Honey Garlic Meatballs - \$3.00/person
- Marinara & Mozzarella Meatballs (GF) - \$3.25/person
- Spring Rolls (Vege) - \$2.25/person
- Deep Fried Gyoza - \$4.00/person
- Spanakopita (Vege) - \$3.00/person
- Bacon Wrapped Scallops (GF) - \$4.50/person
- Souvlaki Chicken Skewer - \$3.75/1 skewer (GF)
- Shrimp Cocktail - \$6.00/person.
- Montreal Smoked Meat Slider - \$5.00/slider
- Kentucky Braised Rib Bones - \$7.00/person (GF)
- Jarcuterie - \$9.00/person (Miniature charcuterie in small glass jars)

Platters

Assorted Pickled Vegetable Tray (Vegan, GF) - \$8.00/person

Veggie Tray (Vege, GF) - \$4.00/person

Fruit Platter (Vegan, GF) - \$6.00/person

Assorted Finger Sandwiches - \$4.00/person

Pita Pizza Platter - \$6.00/person

Beverages

Sparkling Lemonade Pitcher - \$50/xl pitcher

Coffee & Tea Station - \$30/coffee carafe - \$15/tea & hot water

Hot Chocolate with marshmallows - \$45/carafe

Assorted canned pop - \$2.50

Bottled Water - \$1.75

Dessert Menu

Cupcakes (chocolate or vanilla, gluten free available) \$3.00/cupcake

Lemon Tarts \$2.25/tart

Apple Crumble (vegan & gluten free available upon request) -
\$3.25/person

Chocolate Covered Strawberries (GF) - \$1.85/strawberry

Double Fudge Brownies - \$2.00/brownie

Assorted Miniature Cheesecakes - \$4.00/cheesecake

White Chocolate Mousse - \$4.00/person

Tiramisu - \$4.75/person

BUFFET MENU'S

Buffet add-ons at the bottom of the document

Breakfast Mini - \$12.00/person

Fresh Baked Croissants & Jam

Fruit Tray

Yogurt parfait with chilled blueberries,
maple & granola

Breakfast Mini 2 - \$14.50/person

Fruit Tray

Assorted Muffins and Danishes

Yogurt parfait with chilled blueberries,
maple & granola

Coffee Carafe

Breakfast Mini 3 - \$18.00/person

Miniature Pancakes with Syrup

Bacon

Miniature Quiche

- Ham & Cheese

- Spinach & Feta

Coffee Carafe

Breakfast Mini Add on's

Pork Sausage - \$2.25

GF Egg Bites - \$2.50

Hashbrowns - \$2.75

Breakfast Sandwiches - \$4.00

Breakfast Buffet \$21.00/person

Fruit Tray - A fresh variety of fruit.

Croissants & Jam - Fresh baked croissants with strawberry jam.

Hashbrowns - Oven baked, seasoned hashbrowns.

Pancakes & Syrup - Buttermilk pancakes with maple syrup.

Scrambled Eggs - Seasoned and scrambled.

Bacon - Oven Baked, crispy bacon.

Coffee Carafe - Medium Blend, comes with sugar, milk, and cream.

Orange Juice

Breakfast Buffet 2 \$23.00/person

Fruit Tray - A fresh variety of fruit.

Blueberry & Chocolate Chip Muffins -
Fresh baked.

Hashbrowns - Oven Baked, seasoned
hashbrowns.

Breakfast Sausage - Pork or Chicken

Scrambled Eggs - Seasoned and
scrambled.

Bacon - Oven Baked, crispy bacon.

Yogurt Parfait - Greek yogurt, honey,
frozen blueberries, and granola.

Coffee Carafe - Medium Blend, comes
with sugar, milk, and cream.

Orange Juice

Lunch Buffet - \$20/Person

House Made Tomato Bisque -
Vegetarian.

Salad Bar - Choice of Caesar or
House Greens.

Assorted Sandwiches and Wraps -
Crispy Chicken Wrap, Turkey Bacon
Clubhouse, Honey Ham Wrap.

- Vegetarian/vegan and gluten free options
available upon request.

Picnic Buffet \$25.00/Person

BBQ Chipotle Chicken – Sweet and spicy chicken breast.

Creamy Dill Potato Salad – Smashed potatoes, corn, bacon, garlic, and creamy dill sauce.

Broccoli Parmesan – Roasted and seasoned.

Caesar Salad – Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

White & Brown rolls – Assorted rolled with butter.

SPRING SEASONAL \$26.00/person

BBQ Chicken Breast – Sweet and savory chicken breast.

Garlic Parmesan Potatoes – Baby potatoes roasted with garlic and parmesan.

Thai Noodle Salad – Broad noodles, carrots, cabbage, spring onion and cilantro tossed in a sesame peanut vinaigrette.

Mixed Green Salad – Mixed greens, cucumber, red onion, cherry tomatoes with a white wine vinaigrette.

White and Brown Rolls with Butter

BBQ Seasonal Buffet \$22.00

BBQ Burgers - Buns, sauces and toppings included

BBQ Hot Dogs - Buns, sauces and toppings included

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Creamy Dill Potato Salad - Smashed potatoes, corn, bacon, garlic butter, and creamy dill sauce.

BBQ Buffet \$26.00/Person

Pulled Pork Sandwich Bar - Brioche buns, saucy pulled pork, assorted toppings.

Pulled chicken available as a substitute

Caesar Salad - Crisp romaine, parmesan, croutons, and creamy Caesar dressing on the side.

Creamy Dill Potato Salad - Smashed potatoes, corn, bacon, garlic butter, and creamy dill sauce.

Vegetable Tray with Dip - Assorted vegetables with ranch.

BBQ Chicken & Rib Buffet -
\$36.00/Person

Rotisserie Seasoned Chicken - Rotisserie
Seasoned Chicken Breast

1/3 Rack BBQ Ribs - BBQ Braised Rib

Garlic Mashed Potatoes - Creamy mashed
potato with seasoned with butter and salt

Dill Pasta Salad - Pasta Salad with broccoli
and dill.

Caesar Salad - Crisp romaine, Grana Padano,
croutons, and creamy Caesar dressing.

Corn Bread - Honey sweetened corn bread.

Greek Buffet \$30.00/Person

Greek Marinated Chicken Breast -
Marinated in a Greek vinaigrette.

Lemon Roasted Potatoes - Potatoes slow
roasted in chicken broth, lemon juice and
seasonings.

Feta & Cucumber Salad - Diced
cucumbers, tomatoes, red onion, and feta
in a Greek dressing.

Spanakopita - Feta and spinach filled
savory pastry.

Warm Pita

Tzatziki Dip - Greek yogurt, shredded
cucumber, lemon, and garlic.

Urban Buffet \$32.00/person

Roast Chicken Breast - Rosemary and thyme seasoned chicken breast with a crispy skin.

Garlic Mashed Potatoes - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Greek Pasta Salad - Fusilli noodles, Italian vinaigrette, cucumber, red onion, olives, and feta.

White and Brown Rolls with Butter
Roast Chicken Gravy

Roast Buffet \$36/person

Roast Beef - Garlic roast beef.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt and garlic puree.

Chili & Garlic Broccoli - Roasted Broccoli seasoned with butter, garlic, and chili flakes.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Dill Pasta Salad - Fusilli, creamy dressing, dill, and chopped broccoli.

Bread Rolls with Butter

Pan Drippings Au Jus

Fall Seasonal - \$37

Roasted Turkey - Whole roasted turkey with pan drippings.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Stuffing - Savory house made stuffing.

Bread Rolls with Butter

Roast Turkey Gravy

Cranberry Sauce

Fall Feast - \$45/person

Roast Turkey - Whole roasted turkey with pan drippings.

Glazed Ham - Slow Cooked Glazed Ham

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrots - Roasted with butter and seasonings.

Green Bean Casserole - Crispy green beans baked in a chicken & mushroom sauce.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Stuffing - Savory house made stuffing.

Roast Turkey Gravy

Cranberry Sauce

Bread Rolls with Butter

Chocolate Yule Log

Ukrainian Feast - \$45/person

Roast Turkey - Whole roasted turkey with pan drippings.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrots - Roasted with butter and seasonings.

Fried Perogies with Dill Sour Cream - Fried golden on the outside.

Cabbage Rolls - Beef filled in a tomato-based sauce.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Roast Turkey Gravy

Cranberry Sauce

Bread Rolls with Butter

Honey Babka - Honey cake with cream cheese icing.

ADD-ONS

Sides

Garlic Bread - \$2.50/person

Chipotle Mac & Cheese - \$6/person

Vegetarian Lasagna - \$7.00/person

Vegetarian Pot Pie - \$7.00/person

Roasted Vegetables & Quinoa (gf, vegan) -
\$7.00/person

Meat's

Roast Beef - \$7.00/person

Pork Tenderloin with Apple Chutney -
\$7.00/person

Chicken Tenders & Fries - \$8.00/person

Mediterranean Basa - \$9.00/person

Salmon in Dill Cream Sauce - \$10/person