

Christmas Menu

BANQUET MENU 2023

HOT HORS D'OEUVRES

Breaded Shrimp
Quiche Lorraine
Bacon-Wrapped Scallops
Meatballs
Wings
Breaded Scallops
Spring Rolls

\$30
per dozen

ENTRÉE OPTIONS:

ROAST TURKEY DINNER

Fresh Rolls & Butter
Tossed Salad
Roast Turkey
Savory Dressing with
Cranberry Sauce
Mashed Potatoes
Fresh Mixed Vegetables
Apple Dumpling
Coffee/Tea

\$36

CHICKEN SUPREME ROCKEFELLER

Fresh Rolls & Butter
Seafood Chowder
Chicken Rockefeller
Duchess Potato
Fresh Mixed Vegetables
Carrot Cake
Coffee/Tea

\$37

STUFFED ROAST LOIN OF PORK

Fresh Rolls & Butter
Minestrone Soup
Stuffed Pork Loin
Creamy Chive Potato
Fresh Mixed Vegetables
Carrot Cake
Coffee/Tea

\$35

ROASTED AAA BARON OF BEEF

Fresh Rolls & Butter
Seafood Chowder
or Garden Salad
Yorkshire Pudding
Baked Potato
Fresh Mixed Vegetables
Baked Cheesecake
with Seasonal Coulis
Coffee/Tea

\$38

FESTIVE BUFFET

Greek Pasta Salad
Coleslaw
Curried Rice
Pasta Salad/Broccoli
Vegetables du Jour
Rolls
Bread
Condiments
Assorted Desserts
Coffee/Tea

CHOICE OF TWO POTATOES

Mashed Potato
Oven Roasted Potato
Parsley boiled Potato
Rice Pilaf

CHOICE OF TWO OF THE FOLLOWING

Carved Roast Beef
Baked Ham
Roast Loin of Pork
Seafood Casserole
Fresh Island Farm
Roast Turkey

\$42 per person

ENHANCE YOUR BUFFET WITH THE FOLLOWING:

Vegetable Dip
+\$6 per person
Domestic Cheese Tray with Crackers
+\$6 per person
Fresh Fruit Tray
+\$6 per person

CHRISTMAS LUNCH SPECIAL

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THREE-COURSE PLATED LUNCH

\$23 + taxes

Trio of Salads
Roast Turkey with Savory Dressing
Cranberry Sauce
Mashed Potato
Medley of Vegetable
Assorted Dessert
Coffee/Tea

DECEMBER 1st (FRIDAY)

DECEMBER 6th TO 8th (WEDNESDAY-FRIDAY)

DECEMBER 12th TO 15th (TUESDAY-FRIDAY)

DECEMBER 18th TO 22nd (MONDAY-FRIDAY)

FROM 11:30 AM TO 1:30 PM

RESERVATIONS ARE REQUIRED | For groups of 10 or more,
gratuity will be added. Credit card required to hold table.

