

Catering Menu Selection Sheet

All prices are per person, plus tax
Gravy provided with meals as required
Gluten free gravy available upon request
Roast Turkey Dinner includes stuffing & cranberry sauce
25% non-refundable deposit required
Dinner rolls included with each order
Please note that meal numbers may increase, but not decrease.
Final numbers to be submitted three weeks prior to your event.

Salad (pick one):

Tossed Garden Salad; PEI Potato Salad; Classic Coleslaw; Creamy Pasta Salad (G)

Main Entrée (pick one):

Roast Sirloin of Beef (\$30); Annapolis Roast Pork (\$27); Atlantic Salmon (\$30); Roast Turkey Dinner w. Stuffing (**G**) (\$29); BBQ Chicken (\$27); Lemon Herb Chicken (\$29)

Starch (pick one):

Herb Roasted Potatoes; Butter Whipped Potatoes; Garlic Mashed Potatoes; Steamed Rice; Rice Pilaf (G)

Vegetable (pick one):

Steamed Peas; Buttered Corn Niblets; Honey Glazed Carrots; PEI Vegetable Medley (Yellow & Green Beans, Baby Carrots)

Dessert (pick one):

Warm Apple Crisp (G); Brownies (G); Lemon Meringue Pie (G); Blueberry Pie (G); Strawberry Rhubarb Pie (G); Gluten Free Brownies

Specialty Menu:

East Coast Inspired Menu (\$34):

PEI Potato Salad

Atlantic Seafood Chowder (G)

Lobster Salad Canapes (G)

Garlic Fingers (G)

2 Bite Donair Bar (G)

Poutine Bar (with Potato Wedges)

Assorted Pies (G)

Backyard BBQ Buffet (\$23):

PEI Potato Salad

Creamy Pasta Salad (G)

BBQ Hamburgers (build your own) (G)

BBQ Ballpark Hotdogs (build your own) (G)

Savoury Potato Wedges

Assorted Sweets

Vegan & Vegetarian Options (additional \$3):

Vegetable Stir Fry with Curry & Tofu (Vegan & Vegetarian)

Black Bean Burrito (Vegetarian)

Vegetarian Lasagna (Vegetarian)