



*Merry Christmas*



*2018  
Holiday  
Package*

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# Appetizers

## **Bacon Cherry Wraps**

Maraschino cherries and bacon, individually wrapped and baked to crispy perfection, the ultimate salty and sweet combination!

**\$9.95/dz**

## **Dry Garlic Ribs**

Boneless pork rib pieces, breaded and fried, served with lemon wedges and dill dip.

**\$12.95/lb**

## **Cheddar Cheese Balls**

Cheddar cheese, battered and fried. Served with Dill dip. Melted goodness!

**\$8.95/dz**

## **Boneless Wings**

Boneless Chicken Pieces, deep-fried and served plain with dipping sauces, or tossed in dry seasoning or sauce of your liking.

**\$10.95/lb**

## **Stuffed Mushrooms**

Mushrooms caps, stuffed with cream cheese, green onions and Pollock, baked with garlic butter.

**\$12.95/dz**

## **Corn & Potato Nuggets**

Mashed potato & corn, battered and fried, served with dill dip.

**\$7.95/lb**

## **Calamari**

Calamari rings, lightly breaded and fried, served with lemon wedges and dill dip.

**\$3.95/pers**

## **Chicken Potstickers**

Chicken and vegetables wrapped in a won ton wrapper, fried and served with plum sauce and soya sauce.

**\$3.95/pers**

## **Tempura Beans**

Crisp green beans, battered and fried, served with dill dip. Great Vegetarian Option!

**\$10.95/lb**

## **Vegetables & Dip**

**\$3.95/pers**

## **Cheese & Crackers**

**\$4.25/pers**

## **Late Lunch**

Assorted Meat trays, buns, butter, cheese, pickles & dainties. Coffee & tea.

**\$10.25/per**



# Dinner

## Bowl Service

Bowl Service options include Buns, butter, tossed salad, vegetables, mashed potatoes, stuffing (with turkey options), appropriate gravies, dessert & coffee/tea service.

**Roast Turkey**  
\$19.95

**Baked Ham**  
\$19.95

**Roast Beef**  
\$21.95

**Turkey & Ham**  
\$21.95

**Roast Beef & Ham**  
\$22.95

**Turkey & Roast Beef**  
\$22.95

## Dinner Additions

**Baby Roasted Potatoes**  
\$1.95

**Perogies & Sour Cream**  
\$2.25

**Cabbage Rolls**  
\$3.00

**Caesar Salad**  
\$1.00

## Dessert Options

**Triple Chocolate Cake**

**Strawberry Shortcake**

**Apple Crisp**

**Dessert Upgrade**

A variety of different options available! Prices vary.  
List of options available upon request!



## Plate Service

Plate Service options include buns, butter, house salad, chef's fresh vegetables, pepper parmesan mashed potatoes or rice and  
**Dessert**

### **Baked Salmon**

8oz. Salmon Fillet, seasoned and pan-fried, served with lemons.

**\$26.00**

### **Chicken Cordon Blue**

8oz. bone-in chicken, stuffed with ham and Swiss cheese, breaded and baked until golden brown, served with a white wine mushroom sauce.

**\$27.00**

### **Half Chicken**

Half Chicken seasoned and baked to golden brown served with a fresh herb glaze.

**\$30.00**

### **8oz. Prime Rib**

8oz. Prime Rib grilled and cooked to your liking, served with Au Jus.

**\$30.00**

### **6oz. Beef Tenderloin**

6oz. Beef tenderloin, seared and cooked to your liking, served with Mushroom Au Jus.

**\$32.00**



## Buffet

All Buffets include Buns, butter, house salad,  
chef's fresh vegetables, appropriate sides  
(pepper parmesan mashed potatoes or rice &  
Dessert

Lemon Herb Chicken  
24.00

Baked Salmon  
25.00

Chicken Cordon Bleu  
26.00

Half Chicken  
29.00

Prime Rib  
29.00

Beef Tenderloin  
31.00

Lobster  
39.00

Lemon Herb Chicken & Garlic Shrimp  
30.00

Prime Rib & Turkey  
32.00

Prime Rib & Chicken  
33.00

Prime Rib & Garlic Shrimp  
36.00

Prime Rib & Lobster  
50.00



# Dessert

## Upgrade Options

Prices are per person

**Included with most  
desserts**

**Triple Chocolate Cake**

**Strawberry Shortcake**

**Apple Crisp**

**Caramel Cheesecake**

**1.00**

**White Chocolate Lemon Cheesecake**

**1.00**

**Chocolate Lava Cake**

**2.00**

**Triple Chocolate Mousse**

**2.00**

**Pumpkin Cream Latte Cake**

**2.00**

**Harvest Pumpkin Cheesecake**

**2.50**

**Ice Cream SUndae Bar**

**2.00**

**Classic Cakes Buffet**

Includes Black Forest, White Chocolate  
Lemon, Red Velvet & Blueberry Mousse

**2.00**



## Bar Options

**Domestic Beer & Shots**  
**\$5.25**

**Premium Beer & Shots**  
**\$6.25**

**Coolers**  
**\$6.00**

### **Wine- By the Glass**

Peller Estates Proprietor's Reserve Pinot  
Grigio, Cabernet Merlot & White Zinfandel  
**\$6.00**

### **Wine- By the Bottle**

Peller Estates Proprietor's Reserve Pinot  
Grigio- \$18.00  
Jacob's Creek Moscato- \$23.00  
Kim Crawford Sauvignon Blanc- \$33.00

E&J Gallo White Zinfandel- \$20.00

Peller Estates Proprietor's Reserve  
Cabernet Merlot- \$18.00  
Pelee Island Semi Sweet Merlot- \$23.00  
Trapiche Malbec- \$28.00  
Apothic Red Blend- \$33.00