

Breakfast:

Continental Breakfast Buffet – Minimum 10 people \$12.95 per person

Includes:

Fresh Fruit Salad

Assorted Muffins, Cheese Biscuits, Danishes and Cinnamon Buns

Coffee & Tea

Hot Breakfast Buffet – Minimum 15 people \$18.95 per person

Includes:

Eggs Benedict **or** Scrambled Eggs & Cheese

Farmer Sausages **or** Breakfast Sausages

Hash browns

Waffles **or** Pancakes

Fresh Fruit Bowl

Muffins and Danishes

Coffee & Tea

Add any of these items for an additional \$2.00 per person

Juice

Oatmeal

Yogurt & Granola

All pricing is subject to tax and gratuity. Final menu selections must be given at least 1 week prior to your event, final numbers must be given at least 72 hours prior to your event. Final bill will reflect the number of confirmed 72 hours prior or number in attendance, whichever is greater.

Lunch:

Prices available before 2:30PM

Lunch Special – Minimum 10 people

\$16.95 per person

Includes:

Soup **or** Salad: Soups – Beef Vegetable, Farmer
Sausage Borscht or Beet Borscht

Salads – Tossed Green or Caesar

Assorted Sandwiches & Wraps

Assorted Pastries

Coffee & Tea **or** Pop

Light Lunch – Minimum 10 people

\$21.95 per person

Includes:

Assorted Meat & Cheese Platter

Pickle Tray

Fresh Veggies & Dip

Fresh Fruit Tray

Assorted Breads & Crackers

Assorted Pastries

Coffee & Tea **or** Pop

Italian Lunch – Minimum 15 people

\$19.95 per person – additional pasta
entree for extra \$2.00 per person

Choice of **one** pasta entrée:

Baked Meat or Veggie Lasagna

Spaghetti & Meatballs

Baked Homemade Macaroni & Cheese

Chicken Penne with Sundried Tomato Sauce

Farmers Sausage Fettuccine

Includes:

Caesar **or** Tossed Green Salad

Garlic Bread

Coffee & Tea

Greek Lunch – Minimum 15 people

\$19.95 per person

Includes:

Greek Marinated Grilled Chicken Breast

Rice Pilaf & Greek Salad

Pita Bread & Tzatziki

Coffee & Tea

Indian Lunch – Minimum 15 people

\$19.95 per person

Includes:

Butter Chicken **or** Chilli Paneer (Vegetarian)

Jasmine Rice

Vegetable Pakora & Naan Bread

Coffee & Tea

All pricing is subject to tax and gratuity. Final menu selections must be given at least 1 week prior to your event, final numbers must be given at least 72 hours prior to your event. Final bill will reflect the number of confirmed 72 hours prior or number in attendance, whichever is greater.

Lunch:

Prices available before 2:30PM

Hot Lunch Buffet – Minimum 20 people \$21.95 per person

Choice of **one** hot entrée:

Meat or Veggie Lasagna

Chicken Cordon Bleu

Turkey Schnitzel

Carved Smoked Ham

Teriyaki Chicken

Farmer Sausage & Perogies

Choice of **one** rice **or** potato:

Roasted **or** Mashed **or** Scalloped Potatoes

Rice Pilaf **or** Basmati

Choice of **two** hot vegetables:

Corn

Peas and Carrots

Glazed Carrots

Broccoli & Cauliflower with Cheese Sauce

Vegetable Stir-Fry

Choice of **two** salads:

Tossed Green Salad

Pasta Salad

Caesar Salad

Greek Salad

Potato Salad

Fresh Fruit Salad

Coleslaw Salad

Ambrosia Salad

Includes:

Assorted Pastries

Dinner Buns

Coffee & Tea

Lunch Enhancement Options:

Additional Hot Entrees - \$3.00

Soup **or** Salad - \$2.00

Clam Chowder - \$3.00

Assorted Pastries - \$2.00

Fresh Fruit Platter - \$3.00

Veggies & Dip - \$3.00

Cheese & Crackers - \$4.00

Fruit Juices or Canned Pop \$2.00

All pricing is subject to tax and gratuity. Final menu selections must be given at least 1 week prior to your event, final numbers must be given at least 72 hours prior to your event. Final bill will reflect the number of confirmed 72 hours prior or number in attendance, whichever is greater.

Dinner:

Italian Dinner Buffet – Minimum 20 people \$22.95 per person (groups of 30 or more may choose 3 pasta entrees)

Choice of **two** pasta entrees:

Baked Meat Lasagna
 Vegetarian Lasagna
 Chicken Penne with Sundried Tomato Pesto Sauce
 Farmer Sausage Fettuccine
 Spaghetti & Meatballs

Baked Homemade Macaroni & Cheese

Includes:

Tossed Green **or** Caesar Salad
 Assorted Pastries
 Garlic Bread
 Coffee & Tea

Dinner Buffet – Minimum 20 people \$26.95 per person

Choice of **one** hot entrée:

Baron of Beef with Yorkshire Pudding
 Turkey & Trimmings
 Chicken Cordon Bleu
 Butter Chicken & Naan Bread
 Farmer Sausage & Perogies
 Cranberry Brie Chicken
 Carved Smoked Ham

Choice of potato **or** rice:

Roasted **or** Mashed **or** Scalloped Potato
 Rice Pilaf **or** Basmati

Choice of **one** hot vegetable:

Corn
 Peas and Carrots
 Glazed Carrots
 Broccoli & Cauliflower with Cheese Sauce
 Vegetable Stir-Fry

Choice of **two** salads:

Tossed Green Salad
 Pasta Salad
 Caesar Salad
 Greek Salad
 Potato Salad
 Fresh Fruit Salad

Coleslaw Salad

Ambrosia Salad

Choice of **one** dessert:

Assorted Pastries
 Lemon or Chocolate Layer Cake
 Strawberry Rhubarb or Apple Crumble
 Chocolate Tuxedo Cake
 Black Forest Cake
 New York Cheesecake (\$1.00 extra)

Includes:

Dinner Rolls
 Coffee & Tea

All pricing is subject to tax and gratuity. Final menu selections must be given at least 1 week prior to your event, final numbers must be given at least 72 hours prior to your event. Final bill will reflect the number of confirmed 72 hours prior or number in attendance, whichever is greater.

Dinner:

Deluxe Dinner Buffet – Minimum 25 people \$30.95 per person

Choice of **one** main hot entrée:

Baron of Beef with Yorkshire Pudding

Turkey & Trimmings

Chicken Penne with Sundried Tomato Pesto
Sauce

Farmer Sausage & Perogies

Butter Chicken & Naan Bread

Carved Smoked Ham

Choice of **one** secondary hot entrée:

Turkey Schnitzel

Meat or Veggie Lasagna

Chicken Cordon Bleu

Farmer Sausage Fettuccine

Sweet & Sour Meatballs

Choice of potato **or** rice:

Roasted **or** Mashed **or** Scalloped Potato

Rice Pilaf **or** Basmati

Choice of **two** hot vegetables:

Corn

Peas and Carrots

Glazed Carrots

Broccoli & Cauliflower with Cheese Sauce

Vegetable Stir-Fry

Choice of **three** salads:

Tossed Green Salad

Pasta Salad

Caesar Salad

Greek Salad

Potato Salad

Fresh Fruit Salad

Coleslaw Salad

Ambrosia Salad

Choice of **one** dessert:

Assorted Pastries

Lemon or Chocolate Layer Cake

Strawberry Rhubarb or Apple Crumble

Chocolate Tuxedo Cake

Black Forrest Cake

New York Cheesecake (\$1.00 extra)

Includes:

Pickle Tray

Dinner Rolls

Coffee & Tea

Fruit Punch

All pricing is subject to tax and gratuity. Final menu selections must be given at least 1 week prior to your event, final numbers must be given at least 72 hours prior to your event. Final bill will reflect the number of confirmed 72 hours prior or number in attendance, whichever is greater.

Beverages

Fruit Punch – Minimum 20 people \$2.00 per person with purchase of food

Sparkling Apple Juice - \$10.95 per bottle

House Wine - \$21.95 per bottle

Peller Estates Proprietors Reserve:

White:

Sauvignon Blanc

Chardonnay

White Zinfandel

Red:

Cabernet Sauvignon

Merlot

Copper Moon:

White:

Sauvignon Blanc

Red:

Cabernet Sauvignon

Bar Service - \$75.00 bartenders fee

Bar service includes red and white house wine, domestic beer, ciders, coolers and highballs.

****Please note we require a \$300.00 in drink sales minimum for bar service****

No U-Brew Beer or Wine permitted

Corkage fee of \$10.00 per bottle for outside wine

If you have a special request for wine or beer we would be more than happy to accommodate, please make your request known to the banquet coordinator.

All pricing is subject to tax and gratuity. Final menu selections must be given at least 1 week prior to your event, final numbers must be given at least 72 hours prior to your event. Final bill will reflect the number of confirmed 72 hours prior or number in attendance, whichever is greater.