



We Cater To Your Taste **SAMPLE MENUS**

---

### **Chef's Classic Buffet**

#### **Assorted Homemade Rustic Breads**

#### **Salads- choose 3 from list**

- Caesar Salad
- Garden Royal Salad
- Coleslaw
- Pasta Salad
- Creamy Potato Salad
- Marinated Field Tomato Salad with Onion and Fresh Herbs

Relish Tray **OR** Vegetable and Dip Tray

#### **Seasonal Chef's Vegetable Medley**

#### **Potatoes/Rice- Choose 2 from list**

- Herb Roasted New Baby Potatoes
- Yukon Gold Mashed Potatoes
- Long Grain and Wild Rice

#### **Pasta- Choose 1 from list**

- Meat Lasagna
- Roasted Eggplant, Zucchini and Pepper Pesto Alfredo Penne
- Vegetarian Lasagna

#### **Chef's Table –choose 2 from list**

- Glazed Baked Ham
- Pork Loin with a Mushroom Marsala Sauce
- Turkey Breast
- Temagami Amber Ale BBQ Chicken

#### **Cecil's Desserts- choose 2 from list**

(Combined total of 1 piece per person)

- Strawberry Shortcake
- Chocolate Decadence Cake
- Assorted Trifle in Mason Jar
- Assorted Pies

#### **Seattle's Best Coffee and Orange Pekoe STATION**



We Cater To Your Taste **SAMPLE MENUS**

---

### **Sample Seated Meal**

#### **Starter**

Rustic Breads

#### **Appetizer**

##### ***California Citrus Salad***

Mixed greens and baby spinach leaves with Mandarin orange segments, red onion and toasted almonds drizzled with a raspberry vinaigrette

#### **Entree**

***AAA Extra Aged Prime Rib of Beef*** (8oz) served with traditional Yorkshire pudding and au Jus, Yukon Gold Mashed potatoes and Chef's vegetables

#### **Dessert**

***Creme Brule Cheesecake*** with Fresh Berries and a Caramelized Candied Maple Sugar Topping

**Seattle's Best Coffee and Orange Pekoe Tea**