

Gold Package 41.45 per person

{Choice of Meat}

BBQ Beef 🍷 (AAA Angus, slow roasted on rotisserie barbeque, hand carved onto the plate)

Chicken Breast (seasoned and baked)

Kabobs (fire grilled chicken and pork - guests get one of each)

Turkey (with homemade stuffing)

{Choice of 2nd Meat}

Cabbage Rolls

Chicken Pieces

Farmer Sausage

Ham

Meatballs

{Choice of Starch}

Baby Red Skin on Mashed Potatoes - with rich brown gravy

Baked Potatoes - russet potato with butter, sour cream, salsa and real bacon bits

Creamy Mashed Russet Potatoes - with rich brown gravy

Lemon Roasted Potatoes 🍷 - seasoned and moist, our special recipe

Rice Pilaf or Steamed Rice - seasoned long grain rice

Scalloped Potatoes - russet potatoes covered in a rich creamy sauce, topped with cheese

{Choice of 1 Leaf Salad}

Caesar Salad 🍷 - romaine tossed with a creamy dressing and flavoured croutons

Greek Salad - tossed greens, tomatoes, cucumber, olives, onion and feta cheese with dressing

Tossed Salad - tomatoes, cucumber, onion, radishes and crisp lettuce with assorted dressings

{Choice of 3 Prepared Salads}

Broccoli Salad 🍷 - broccoli pieces and dried cranberries tossed in a homemade dressing

Cheesy "Mac" Pasta - cheesy and extremely tasty, a hit with both adults and kids

Coleslaw - shredded cabbage with apples and green onions, tossed in a poppy seed dressing

Corn Salad 🍷 - niblet corn, peppers, onion and a creamy dressing with a crispy secret ingredient

Fresh Fruit Salad - pineapple pieces, mango, grapes and more

Marinated Vegetable Salad - broccoli, cauliflower, carrots and onions with Italian dressing

Oriental Noodle Salad - cabbage with sprouts, onion, mushrooms, crispy noodles and dressing

Pasta 🍷 - spiral rotini tossed in a sun dried tomato dressing

Pea 🍷 - green peas and red peppers in a roasted garlic and pepper dressing

{Choice of Hot Vegetable}

Baby Carrots and Dill

Fresh Niblet Corn

{Includes}

Fresh Buns and Buttercups

Dessert - choice of assorted squares, cupcakes, tarts, Saskatoon Berry, Apple Pie **OR** Celebration Cake

Punch Station for the supper hour

Coffee and Herbal Tea Station for the whole evening, with real and insulated cups, sugar, sugar twin, cream, flavored creamers and stir sticks

Deluxe Midnight Lunch - with 5 kinds of Deli Meat, Cubed Marble and Cheddar Cheese, Pickles (Dill, Bread & Butter and Hamburger), Hot Peppers, White Pickled Onions, Butter, Mustard, Mayonnaise, Fresh Baked Whole Wheat and White Buns, Paper Service, Assorted Squares **(We supply, you will need to designate someone to set it out)**

White Melaware Plates, Stainless Steel Fork and Knife and White Paper Napkin

Staff to Set Up, Serve and Clear

Linen napkins (white or black)

Linens - white or black (1 per table of 8)

Linens can be picked up at our location on the Thursday or Friday before your wedding, then returned the following Monday in the linen bags provided. Please refer to the map on the "Contact Us" page for directions

We need a minimum of one week notice for any food allergies.

There will be an additional charge for:

Vegetarian Meals {5.00}

Gluten free meals {6.00}

Vegan meals {7.00}

FINAL NUMBERS needed two weeks before event