

## *Gold Package 46.45 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