

## Breakfast:

Continental Breakfast Buffet – Minimum 10 people \$12.99 per person

Includes:

Fresh Fruit Salad

Assorted Muffins, Cheese Biscuits, Danishes and Cinnamon Buns

Coffee & Tea

Hot Breakfast Buffet – Minimum 15 people \$19.99 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

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## Lunch

Prices available before 2:30PM

Lunch Special – Minimum 10 people \$17.99 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

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## Lunch

Prices available before 2:30PM

Hot Lunch Buffet – Minimum 20 people \$22.99 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

Fresh Fruit Platter - \$3.00

Veggies & Dip - \$3.00

Fruit Juices or Canned Pop \$2.00

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## Dinner:

Italian Dinner Buffet – Minimum 20 people \$23.99 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

Baked Homemade Macaroni & Cheese

Includes:

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

Dinner Buffet – Minimum 20 people \$27.99 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 Layer Cake \*GF  
 Strawberry Rhubarb or Apple Crumble  
 Chocolate Tuxedo Cake  
 Black Forest Cake  
 New York Cheesecake (\$1.00 extra)

Includes:

Dinner Rolls  
 Coffee & Tea

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## Dinner:

Deluxe Dinner Buffet – Minimum 25 people \$31.99 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 Layer Cake \*GF\*

Strawberry Rhubarb or Apple Crumble

Chocolate Tuxedo Cake

Black Forrest Cake

Coconut or Banana Cream Pie

Pumpkin Pie

New York Cheesecake (\$1.00 extra per person)

Seasonal Pies (\$1.00 extra per person)

Includes:

Pickle Tray

Dinner Rolls

Coffee & Tea

Fruit Punch

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## 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:

Rose

Shiraz

Jackson Triggs

Merlot

Cabernet Sauvignon

Pino Grigio

Chardonnay

Bar Service - \$150.00 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\*\***

Drinks at \$7.00 each at the bar

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 will do our best to accommodate, please make your request known to the banquet coordinator.

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## Special Platters

Fruit Tray - \$5.49 per person

Cantaloupe

Honeydew Melon (Or Seasonal Fruit)

Watermelon

Grapes

Veggies & Dip - \$4.25 per person

Carrots

Red & Green Peppers

Broccoli

Cauliflower

Cucumber

Celery

Ranch Dip

Assorted Sandwiches & Wraps - \$6.75 per person

Egg Salad

Turkey

Veggie

Roast Beef

Ham

Pastry Tray - \$3.99 per person

Assorted Squares

Assorted Tarts

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