

Main Entrees – Beef & Chicken

BEEF ENTREES

ROAST BEEF served with gravy & horseradish. Carved by chef at the end of the buffet. GF

BEEF BRISKET slowly braised AAA brisket, caramelized in our housemade smoky whiskey BBQ sauce. Carved by chef or pre-sliced in our BBQ sauce. GF

**AAA NEW YORK STEAK 5oz tender center cut served with peppercorn gravy & horseradish. GF

**AAA PRIME RIB top cut served with gravy & horseradish. Carved by chef at the end of the buffet. GF

**AAA BEEF TENDERLOIN 6oz center cut served with a peppercorn gravy & horseradish. GF

CHICKEN ENTREES

THAI COCONUT CURRY CHICKEN oven roasted sliced chicken breast served in a coconut curry cream sauce.

BBQ THAI CHICKEN oven roasted sliced chicken breast served in a BBQ Thai sauce. GF

ASIAN CHICKEN THIGHS ginger soy glazed on pan fried boneless chicken thighs.

CHICKEN SOUVLAKI skewers of Greek seasoned chicken breast served with Tzatziki. GF

TUSCAN OVEN ROASTED CHICKEN peppers, olives, onions, & fresh herbs in a sundried tomato cream sauce. GF

BLACKENED SALSA CHICKEN pan-fried chicken breast with Cajun seasoning served with fresh salsa. GF

PEPPERCORN DEMI CHICKEN oven roasted chicken breast in a green peppercorn demi cream sauce.

HUNTER CHICKEN roast chicken breast with a creamy wild mushroom sauce.

BUTTER CHICKEN Diced chicken breast in a traditional creamy curried sauce.

***Seasonal pricing – pricing will be determined 6-8 weeks prior to wedding.*

Majority of menu items can be accommodated for Gluten Free or Vegan – inquire within.

Main Entrees – Pork, Lamb, & Seafood

PORK & LAMB ENTREES

OVEN BAKED HAM Oven baked ham in a brown sugar glaze, sliced and served hot.

PORK LOIN slow oven roasted pork loin served with a tarragon demi. Carved by chef at the end of the buffet (or presliced).

BBQ BABY BACK RIBS slow roasted center ribs in our signature BBQ sauce.

LAMB SHANK slow roasted shank in a red wine demi.

LAMB STEW Guinness style with potatoes & veggies.

****LEG OF LAMB**

****RACK OF LAMB**

FISH & SEAFOOD ENTREES

SOCKEYE SALMON wild West Coast salmon filet with your choice of sauce: ginger soy, fresh salsa, lemon dill, BBQ Thai, or provencal sauce.

CAJUN SNAPPER cajun New Orleans style with fresh pineapple salsa. **GF**

LEMON PEPPER COD served with a dill cream sauce.

SEAFOOD ALFREDO prawns, scallops, salmon & shrimp in a creamy three cheese alfredo sauce in a vol au vent.

SEAFOOD SKEWERS prawns, scallops, & snapper skewered with a lemon garlic butter. **GF**

****HALIBUT** fresh halibut filet baked in your choice of sauce: ginger soy, fresh salsa, lemon dill, BBQ Thai, or provencal sauce.

****TIGER PRAWNS** large pan-fried prawns with peppers & onions served in a garlic butter with fresh herbs. **GF**

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