



PLATED APPETITE BREAKFAST

Option 1

1 Pancake

1 French Toast

Scrambled Eggs

2 pc Bacon, 1 pc Ham

Fresh Shredded Hash Browns

Fruit Garnish

\$9.95

Add Juice: Apple or Orange for \$3 / 8 ounces glass

Option 2

Bacon, Sausage & Ham

Scrambled Eggs

Fresh shredded Hash browns

1 French toast

1 Pancake

Sliced Fresh Fruit Garnish

Coffee, Tea, or pop

\$15.95

Add Juice: Apple or Orange for \$3 / 8 ounces glass

Meal is prepared by our Red Seal Chef. Menus may be customized to your budget. Vegan and GF alternatives also available upon request. An 18% Gratuity will be added for groups purchasing on one bill. Gratuity will not be added to individual bills. Prices are subject to change.



CONTINENTAL BREAKFAST BUFFET

Minimum 20 people

Assorted Chilled Juices 8 oz per Glass Apple or Orange

Fruit Platter

or

Yogurt with Berries & Granola

Assortment of Danish, Muffins, Croissants

Assorted Spreads

Coffee, Tea or Pop

\$12.95

Breakfast Buffet

Minimum 20 people

Scrambled eggs

Bacon, Sausages & Ham

French Toast, Pancakes and Waffles

Fresh Shredded Hash Browns

Fresh Fruit Platter

Coffee, Tea or Pop

\$18.95

Upgrade beverages with Apple or Orange juice. \$3/ 8 ounces glass

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BRUNCH BUFFET MENU

Minimum 20 people – Reservation Required

Scrambled Eggs

Potato Hash Browns with Onion, Peppers and Sausages

Your Choice of

Pancake, Waffles or French Toast (Select 2)

Bacon, Ham or Sausages (Select 2)

Your Choice of (Select 2)

Meatballs with Noodles in Marinara Sauce

Beef Stroganoff with Noodles

Butter Chicken with Rice

Breaded Pork Cutlet with Lemon Wedge

Fish and Chips

Your Choice of

Fruit Tray

Assorted Pastries & Squares

Tea, Coffee, Pop or a Glass of Milk

\$22.95 per person

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LUNCH PLATED

Soup (Select 1)

Chicken Noodle

Beef Barley

Tomato Rice

Homemade lobster bisque (GF) \$5 extra

Sandwiches

Assorted Sandwiches

Roast Beef, Tuna, Vegetarian, Egg Salad, Chicken and Ham

(6 quarters per person)

French Fries or Tossed Salad

Fresh Fruit Garnish

\$14.95

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LUNCH or DINNER BUFFET

Minimum 20 people – Reservation Required

Soup (Select 1)

Cream of Broccoli and Cheddar
Chicken Noodle
Beef Barley
Homemade Lobster Bisque (GF) \$5 extra

Salad (Select 2)

Quinoa Tabbouleh Salad
Pasta Salad
German Potato Salad
Marinated Beet Salad

Entree (Select 2)

Beef Stroganoff
Butter Chicken (GF)
Baked Meat Lasagna
Peking Ginger Beef
Italian Meat Balls with Marinara Sauce
Fish and Chips
Breaded Pork Cutlet
Spaghetti with Meat Sauce
Lobster Macaroni & Cheese
Sheppard's Pie (GF)

Green Peas with Garlic Butter or Carrot Vichy (GF)
Pilaf Rice (GF)
Creamy Whipped Potatoes (GF)
Assorted Desserts
Tea, Coffee and Pop

\$25.95

GF – Gluten Free

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