

Main Courses

All dinners can be a single course to multiple courses depending on selections, all entrees can be plated or incorporated into our buffet menu.

Carved Beef Tenderloin

Fresh local beef tenderloin grilled and served with a red wine demi-glace

Roasted Leg of Ham

Roasted and basted in local honey, and mixed peppercorns

Carved Baron of Beef

Slow roasted aged inside round with red wine demi-glace

Bacon Wrapped Chicken Duxelle

Chicken breast wrapped with double smoked bacon and stuffed with mushrooms, cheese and herbs

Meatloaf

Slow roasted beef and pork wrapped in apple wood smoked bacon, spiced bbq demi

Grilled Salmon

Fresh salmon fillet grilled and topped with lemon, lime butter

Stuffed Pork Tenderloin

Slow roasted pork filled with a spiced apple stuffing, finished with white wine gravy

Baby Back Ribs

Half rack of tender slow roasted fall off the bone pork ribs smothered in cider bbq sauce

Creole Veggie Gumbo

Fresh veggies stewed with creole flavors and served with basmati rice

Veggie Lasagna

Tofu, spinach and mushrooms in Alfredo sauce

Mushroom Chicken with Sage Gravy

Herb crusted chicken supreme, cremini mushrooms, topped with fresh sage gravy

Lemon Herb Roasted Chicken

Roasted chicken crusted with lemon and fresh herbs topped with pear apple chutney.

Pecan Crusted Pork Loin

Slow roasted pork loin glazed in apple brandy cream sauce

Stuffed Chicken Florentine

Chicken breast stuffed with spinach, tomato, onions, red peppers, parmesan cream sauce

Black and Blue New York

Flame grilled Cajun crusted striploin finished with a blue cheese butter