



Banquet Catering Menu

With the Golf Course laid out at the base of the scenic Nor'Wester' Mountains you will enjoy the exceptional surroundings and view from our full windowed Banquet Hall with adjoining Balcony space for your guests to enjoy throughout the event. We specialize in Anniversaries, Showers, Celebrations, Golf Tournaments, Corporate Events and Wedding Receptions.

Our culinary artists stand ready to surprise and delight you with creative menus, wine pairings, delicious desserts, and more. Led by Thunder Bay's own distinguished Daytona's Creative Catering. John Collin's prides himself on Daytona's quality, perfection and flavorful experiences.

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Breakfast Buffets

Served from 7:00am until 11:00am

Continental Breakfast \$11.95

Chefs Selection of Fresh Baked Muffins
Cinnamon Buns
Strudels & Danish
Bagels with Cream Cheese
Assorted Chilled Juices
Fresh Brewed Coffee and Tea

Breakfast on the Go \$13.50

Choice of Bacon or Sausage with an Egg
and Cheddar Cheese on an English Muffin
Served with Hash Brown Patties
Assorted Chilled Juices,
Fresh Brewed Coffee and Tea

Traditional Breakfast Buffet \$14.95

Assorted Muffins and Pastries
Scrambled Eggs
Sausages and Bacon
Home Fries
Fresh Brewed Coffee and Tea Assorted Chilled Juices

Premium Breakfast \$17.95

Assorted Muffins and Pastries
Fruit and Yogurt Parfait
Scrambled Eggs
Sausage and Bacon
Home Fries
Blueberry Pancakes
Fresh Brewed Coffee and Tea Assorted Chilled Juices

Additional Breakfast Items (per person)

Chilled 2% Milk \$2.50	Assorted Cookies \$2.00
Chilled Chocolate Milk \$2.50	Fruit Yogurt \$2.50
Bottle Pop or Water \$2.60	Fresh Sliced Fruit \$5.00
Whole Fresh Fruit \$2.50	

*All meals are subject to 13% Goods and Services Tax and 18% Gratuity.
All menu prices are market value.*

Lunch Buffets

Served from 11:00 am until 2:00 pm

The Lighter Side \$17.95

Vegetable and Dip Platter
Pickle and Olive Platter
Mixed Greens with Apricot Balsamic Vinaigrette
Soup de Jour
Assorted Sandwiches (Meat and Spreads)
Chefs Selection of Pastries
Fresh Brewed Coffee and Tea

Beef or Pulled Pork on a Bun \$19.95

Vegetable and Dip Platter
Pickle and Olive Platter
Mixed Greens with Apricot Balsamic Vinaigrette
Roasted Potatoes
Choice of Slow Roasted Beef or BBQ Pulled Pork
Fresh Kaiser Buns with All of the Fixings
Assorted Pastries Fresh Brewed Coffee and Tea

Hot Lunch Buffet \$23.95

Vegetable and Dip Platter
Pickle and Olive Platter
Mixed Greens with Apricot Balsamic Vinaigrette
Seasonal vegetable medley
Penne with Roasted Vegetables in a Tomato Sauce
Garlic mashed potatoes
Herb Roast Chicken with a Sage Cream Sauce
Assorted Pastries
Fresh Brewed Coffee and Tea

Soup selections

Cream of Tomato with a Pesto Drizzle
Roasted Butternut Squash with Apple, Crème Fraiche and Toasted Almonds
Cream of Field Mushroom
Pesto Chicken
Chicken Consommé with Wild rice and Cranberries
Beef Consommé with Grilled Pineapple and Tomato

Additional Items for Lunch Service (per person)

Caesar Salad	\$2.25	Three Cheese Lasagna	\$3.50
Assorted Bottle Pop	\$2.60	Soup de Jour	\$2.75

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Nutrition Breaks

All prices are per person

Health Wise \$6.00

An Assortment of Whole Fruit
Fruit Filled Yogurt Parfait
Refill of Coffee and Tea

Fresh Sliced Fruit Platter \$6.50

An assortment of Fresh Sliced Fruit
Refill of Coffee and Tea

Garden Platter \$5.50

Assorted Fresh Vegetables and Dips
Refill of Coffee and Tea

Sweet Tooth \$4.25

An assortment of Fresh Baked Cookies
Refill of Coffee and Tea

Antipasto \$14.50

Assortment of roasted marinated vegetables
Artisan Breads
Cured Meats
Olives and Pickles
Cheeses
Dips and spreads
Refill of Coffee and Tea

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Dinner Buffets

Traditional Holiday Feast \$37.95

(Minimum 30 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Cranberries, Turkey Gravy
Assorted Fresh Dinner Rolls

Salads

Fresh Mixed Greens with Apricot Balsamic Vinaigrette
Caesar Salad with Herb & Garlic Croutons

Hot Entrée Selection

Light and Dark Oven roasted Turkey with Gravy

(Choice of two of the following)

Glazed Ham

Stuffing

Perogies with Bacon and Green Onions

Cabbage rolls

Meat and 3 Cheese Lasagna

Starch

(Choice of one of the following)

Garlic Mashed Potatoes

Herb Roasted potatoes

Vegetables

(Choice of one of the following)

Maple Glazed Carrots

Garlic Vegetable Medley

Peaches and Cream Corn

Dessert

Served Apple Crumble and Ice Cream

Fresh Brewed Coffee and Tea

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CLASSIC BUFFET \$34.95

(Minimum 30 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

Fresh Mixed Greens with Apricot Balsamic Vinaigrette
Caesar Salad with Herb & Garlic Croutons

Hot Entrée Selection

(Choice of one of the following)

Meatballs in Tomato Sauce
Herb Roasted chicken with a Sage Cream Sauce
Honey Roasted Pork Loin with Calvados Jus

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf
Garlic Mashed Potatoes
Herb Roasted Potatoes
Penne Pomodoro

Vegetables

(Choice of one of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Mixed Beans and Onions with Bacon
Peaches and Cream Corn

Dessert

Served Drambuie flamed Berries and Ice Cream
Fresh Brewed Coffee and Tea

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DELUXE BUFFET \$37.95

(Minimum 30 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

Fresh Mixed Greens with Apricot Balsamic Vinaigrette
Caesar Salad with Herb & Garlic Croutons

Hot Entrée Selection

(Choice of two of the following)

Penne Pomodoro
Penne Carbonara
Meatballs in Tomato Sauce
Chicken Parmesan
Southern Fried Catfish with a Cajun Cream Sauce
Herb Roasted chicken with a Sage Cream Sauce
Honey Roasted Pork Loin with Calvados Jus

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf
Basil Whipped Potatoes
Garlic Mashed Potatoes
Herb Roasted Potatoes

Vegetables

(Choice of one of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Mixed Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions
Peaches and Cream Corn

Dessert Island

Assorted cakes, pastries and desserts
Fresh Brewed Coffee and Tea

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PREMIUM BUFFET \$40.95

(Minimum 40 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

(Choice of two of the following)

Fresh Mixed Greens with Apricot Balsamic Vinaigrette
Caesar Salad with Herb and Garlic Croutons
Creamy Potato Salad, Coleslaw, Pasta Salad in a Sun-Dried Tomato vinaigrette,
Smoked Beet, Santa Fe, Panzanella, Mediterranean

Hot Entrée Selection

(Choice of two of the following)

Carved AAA Canadian Roast Beef
Perogies with Bacon and Green Onions
Southern Fried Catfish with Cajun Cream sauce
Herb Roasted Chicken with Sage Cream Sauce, Chicken Parmesan
Penne Carbonara, Penne Pomodoro
Meatballs in Tomato Sauce
Roasted Pork Loin with Calvados Jus
Whisky Peach Glazed Pork Loin

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf, Spanish Rice
Basil Whipped Potatoes, Garlic Mashed Potatoes
Twice Baked Potatoes
Herb Roasted Potatoes

Vegetables

(Choice of two of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Sweet and Spicy Brussel Spouts
Peaches and Cream Corn
Mixed Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions

Dessert Island

Assorted Cakes, Pastries, Desserts and Cheesecakes
Fresh Brewed coffee and tea

EXECUTIVE BUFFET \$49.95

All meals are subject to 13% Goods and Services Tax and 18% Gratuity.
All menu prices are market value.

(Minimum 40 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

Fresh Mixed Greens with Apricot Balsamic Vinaigrette
Caesar Salad with Herb and Garlic Croutons
Panzanella Salad
Pasta Salad with Sun Dried Tomato Dressing
Spinach Strawberry Salad, Mediterranean

Hot Entrée Selection

(Choice of three of the following)

Carved AAA Canadian beef with Au Jus
Perogies with Bacon and Green onions
Southern Fried Catfish with Cajun Cream Sauce,
Herb Roasted Chicken with Sage Cream Sauce, Chicken Marsala,
Penne Carbonara, Penne Pomodoro,
Meatballs in Tomato Sauce, Roasted Pork Loin with Calvados Jus,
Whisky Peach Glazed Pork Lion
Fried shrimp, Maple Bacon Crusted Salmon

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf
Spanish Rice
Basil Whipped Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Herb Roasted Potatoes

Vegetables

(Choice of two of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Sweet and Spicy Brussel Spouts
Mixed Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions,
Peaches and Cream Corn

Dessert Island

Assorted Cakes, Pastries and Cheesecakes, Assorted Fresh Fruit
Drambuie Flamed Berries on Ice Cream
Fresh Brewed Coffee and Tea

Plated Dinner Choices

All meals are subject to 13% Goods and Services Tax and 18% Gratuity.
All menu prices are market value.

*All dinner entrees include:
Choice of Soup and Salad, Vegetable and Starch
of your choice, Dinner Rolls, Drambuie flamed Berries and Ice Cream for Dessert
Fresh Brewed Coffee and Tea
Upgrades or additions available upon request*

Brazilian Marinated Chicken Supreme \$35.95

A Bone in Chicken Breast Marinated in Bold and Spicy Brazilian Flavors Topped with a Fresh Tropical Salsa

Chicken Chevre \$36.95

Goat Cheese, Shallot, and Pancetta Stuffed Chicken Breast Served with a Roasted Red Pepper Cream Sauce

Herb Roasted Chicken \$34.95

Herb Roasted 9 cut Chicken Topped with a Bacon Sage Cream Sauce

Traditional Turkey Dinner \$33.00

A combination of White and Dark Oven Roasted Turkey, stuffing and cranberries finished with Turkey Pan Gravy

Honey and Herb Roasted Pork Loin \$34.95

Pork Loin Stuffed with Apples, Cranberries, and Pistachios Served with a Calvados Jus

Coffee Rubbed Pork Tenderloin \$35.95

Pan Seared Coffee Crusted Pork Tenderloin Served with a Maple Butter Cream Sauce

Southern Fried Catfish \$35.95

Cornmeal Crusted Cajun Catfish topped with a Southern Spiced Cream Sauce

Caribbean Salmon \$38.95

Fresh Atlantic Salmon Fillet Lightly Spiced and Topped with a Tropical Salsa

Maple Bacon Crusted Salmon \$39.95

Atlantic Salmon fillets topped with a maple bacon crumble and butter basted

Roasted Sirloin \$42.95

Seared and Roasted AAA Canadian Sirloin with a cracked pepper Dijon cream

Prime Rib \$48.95

Canadian AAA Slow Roasted Prime Rib with a Red Wine Jus and Yorkshire Pudding

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VEGETARIAN

Grilled Vegetable Penne \$31.95

Fire grilled bell Peppers and Red Onions Tossed in Our House Pomodoro Sauce

Roasted Zucchini Caprese . \$31.95

Roasted Zucchini Topped with Tomatoes, Fresh basil, Mozzarella Cheese, finished with a Balsamic Reduction Served with Garlic Mashed Potatoes

VEGAN

Ratatouille Risotto \$31.95

Creamy Risotto with Tomato, Bell Peppers, Onions, Eggplant and Zucchini

Cauliflower Steak \$31.95

Thick Center Cut Seasoned Cauliflower

Flame Broiled Topped with a Mushroom and Onion Gravy and Served on a Bed of Rice Pilaf

Main Course Additions *(per person)*

Sautéed Mushrooms & Onions \$2.00

Jumbo Shrimp Skewer (market value)

Lobster Tail (market value)

SOUP SELECTION

Cream of Tomato with a Pesto Drizzle

Roasted Butternut Squash with Apple, Crème Fraiche and Toasted Almonds

Cream of Field Mushroom

Pesto Chicken

Chicken Consommé with Wild rice and Cranberries

Beef Consommé with Grilled Pineapple and Tomato

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SALAD SELECTION

Fresh mixed greens with apricot balsamic dressing
Caesar Salad with Herb and Garlic Croutons
Tuscan Panzanella salad

Additional Salad Options \$2.75 (per person)

Tomato and Bocconcini Salad on Romaine Lettuce with Red Onions
Prosciutto Watermelon Salad with Soft Mozzarella and Balsamic Reduction
Smoked Beet Salad with Charred Pecans, Citrus Slices and Goat Cheese Buttermilk
Crema
Charred Vegetable Salad on Mixed Greens with a Roasted Garlic Red Wine Vinaigrette
Strawberry Spinach Salad with Sliced Almonds and Goats Cheese Tossed in a
Red Wine Vinaigrette

Vegetable Selection

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Sweet and Spicy Brussel Spouts
Mexican Street Corn
String Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions

Starch Selection

Garlic Mashed
Basil Whipped Potatoes
Garlic and Herb Roasted Potato
Rice Pilaf
Spanish Rice

Plated Dessert

(Prices are per person)

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Peach Crumble \$2.95

Baked Peaches Mixed with Granola, Nuts Topped with Vanilla Ice Cream and Caramel Sauce

Caramel Macchiato Cheesecake \$4.95

Espresso Cheesecake Topped with Rich Whipped Cream and Drizzled with Warm Caramel

Cherry Semifreddo with a Chocolate Ganache \$4.95

House Made Rum Cherry Semifreddo Topped with a Chocolate Ganache

Peanut Butter and Nutella Cream Puff Pastry \$4.95

A Stack of Puff Pastry Filled with Nutella Cream and Topped with a Warm Peanut Butter Sauce

White Chocolate and Raspberry Crème Brule \$4.95

White Chocolate Vanilla Baked Custard with Raspberries and Finished with Caramelized Brown Sugar

Tournament BBQ Buffets

(not available for Weddings)

Courtyard BBQ Lunch \$5.00 *(per item)*

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Hamburgers, Sausages and Jumbo Hot Dogs
served with all the fixings

Additional Items *(per person)*

Tossed or Caesar Salad \$2.75
Shrimp Skewer Market value

Steak Dinners

All Steak Dinners include:

Fresh Dinner Rolls, Pickle and Olive Tray, Vegetable Dip Platter,
Drambuie Flamed Berries and Ice Cream
Fresh Brewed Coffee and Tea

Steak Dinner Options *(market value)*

Sirloin Steak
New York Strip Loin Steak
Rib Eye Steak

Basic Steak Dinner *(market value)*

Steak Choice
Fresh Mixed Greens with Apricot Balsamic Vinaigrette, Caesar Salad
Baked Potatoes with all the Fixings
Sautéed Mushrooms and Onions
Garlic Vegetable Medley

Ultimate Steak Dinner *(market value)*

Steak Choice
Smoked Beet Salad, Spinach and Strawberry Salad
Fresh Mixed Greens with Apricot Balsamic Vinaigrette, Caesar Salad
Baked Potato with all of the fixings
Sautéed Mushrooms and Onions
Vegetable Medley
Penne Pomodoro
Perogies with Bacon and Green Onions

Additional Items *(per person)*

Shrimp Skewers market value
Herb Roasted Chicken \$4.00

Cocktail Receptions

*All meals are subject to 13% Goods and Services Tax and 18% Gratuity.
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DELUXE \$20.95

Cold

Hummus and Pitas
Bruschetta Crostini

Hot

Vegetable Spring Rolls
Assorted Flatbreads
Honey Garlic Chicken Skewers
Buffalo Pork

PREMIUM \$27.95

Cold

Prosciutto and Melons
Smoked Salmon and Caper Roll
Caesar Crostini
Spinach Cream Cheese Rolls

Hot

Spicy Chicken Tostadas
Caramelized Onion and Bacon Dip
Deep Fried Shrimp
Gourmet Flatbreads
Steakhouse Beef Skewers

EXECUTIVE \$31.95

Cold

Prosciutto, Nectarine, Arugula Parcels
Smoked Salmon on Pumpnickel
Stuffed Cherry Tomatoes with Herbed Goats Cheese
Premium Flatbreads
Hummus and Pitas
Olive Tapenade Canapé

Hot

Carnè Asada Tostadas
Bacon Wrapped Asparagus
Caramelized Onion and Bacon Dip
Pancetta Wrapped Shrimp
Bacon Wrapped Scallops
Honey Garlic Chicken Skewers
Vegetable Spring Rolls
Spicy Vegetable Fritters

Cocktail Appetizers

(Prices are per dozen)

All meals are subject to 13% Goods and Services Tax and 18% Gratuity.
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COLD APPETIZERS

Stuffed Cherry Tomatoes \$18.50

Ripe Cherry Tomatoes, stuffed with
Herbed Goat Cheese

Bruschetta Crostini \$19.50

Toasted Garlic Crostini Topped with Our
Signature Bruschetta and Garnished with
Feta

Spinach and Artichoke Rolls \$20.50

Soft Flour Tortilla Rolled with Artichokes,
Spinach and Garlic Cream Cheese

Olive Tapenade and Goat Cheese Crostini \$21.50

Fresh Baked Crostini with Thyme Goat
Cheese Topped with a Mixed Olive
Tapenade

Caesar Crostini \$19.50

Garlic and Herb Crostini Topped with
Dressed Romaine, Pancetta and Finished
with a Parmesan Crisp

Prosciutto and Watermelon \$22.50

Crispy Prosciutto on Fresh Watermelon
with Bocconcini Cheese finished with a
Balsamic Reduction

Prosciutto, Nectarine, and Arugula Parcels \$23.50

Grilled Nectarine and Arugula and Blue
Cheese Wrapped in Prosciutto Drizzled
with an Apricot Balsamic

Smoked Salmon and Cream Cheese Roll \$25.50

Cream cheese, Thin Slices of Smoked
Salmon, and Red Onion Rolled in a Flour
Tortilla Topped with Capers

Smoked Salmon on Pumpernickel \$26.50

Slices of Fresh Pumpernickel with a Citrus
Dill Spread Topped with Smoked Salmon

Hummus and Pitas \$20.50

(Serves approximately 20 ppl)

Traditional and roasted red pepper
hummus served pitas

HOT APPETIZERS

(Prices are per dozen)

Caramelized Onion and Bacon Dip

\$20.50 (serves approximately 20)

All meals are subject to 13% Goods and Services Tax and 18% Gratuity.
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A Blend of Cheeses, Caramelized Onions,
Smokey Bacon Baked and Served with Tortillas

Mini Vegetable Spring Rolls \$19.00

Fried Mini Spring Rolls Served with a Thai
Basil Chili Sauce

Indian Spiced Vegetable

Fritters \$18.50

Indian Style Vegetable Fritters Served with
Mango Chutney

Cheddar Cheese Bites \$20.00

Bite Size Cheddar Cheese Battered and
Deep fried

Honey Garlic Chicken

Skewer \$20.75

Chicken, Peppers and Onions, Glazed with
Honey Garlic Sauce on a Bamboo Skewer

Spicy Chicken Tostadas \$21.25

Brazilian Spiced Chicken, Cilantro Cream,
and Fresh Pico da Gallo on a Mini Tortilla

Carnè Asasda Tostadas \$22.75

South American Marinated Beef, Cilantro
Cream and Cabbage Slaw on a

Steakhouse Beef Skewers \$25.00

Mini Tortilla

Marinated Beef, Peppers and Onions
Brushed with Steak Sauce on a Bamboo
Skewer

Buffalo Pork \$20.75

Breaded Pork Fried to Golden Brown and
Tossed in Franks Buffalo Sauce

Bacon Wrapped Asparagus \$23.00

Fresh Asparagus Wrapped in Crispy Bacon
and Finished with a Brown Sugar Soy
Glaze

Breaded Shrimp market value

Fresh Shrimp Breaded and Golden Fried
and Served with Tangy Cocktail Sauce

Pancetta Wrapped

Shrimp market value

Fresh Shrimp Wrapped in Pancetta and
Baked to Perfection

Bacon Wrapped Scallops market value

Fresh Sea Scallops Wrapped in Bacon and
Baked Golden Brown

Mushroom Neptune crostini 26.00

Shrimp, Crab, Mushrooms and a Blend of
Cheeses Served Warm on a Garlic Crostini

Assorted Cold Platters

(Platters serve 25 guests)

Vegetable and Dip Platters \$92.00

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Assorted Fresh Seasonal Vegetables with a Herb and Garlic Cream Cheese

Cheese and Crackers Platters \$120.00

A Variety of Domestic Cheeses with an Assortment of Crackers

Fresh Sliced Fruit Platters \$117.00

Assorted Slices of Seasonal Fruit

Imported Cheese Platter \$150.00

A Variety of Imported Cheeses with an Assortment of Crackers

Assorted Meat Platter \$185.00

Assorted Cold Cuts (*including Pastrami, summer sausage, Ham and Salami*)

Assorted Sandwich and Wrap Platter \$115.00

Roast Beef, Turkey, Salami, Ham and Cheese, Tuna Salad and Egg Salad

Breads Dips and Spreads \$97.00

Assorted Artisan Breads, Rolls and Pitas Accompanied by Various Dips and Spreads

Shrimp Cocktail Platter (*market price*)

Shrimp Poached in a Court Bouillon Served Chilled with Lemon and Tangy Cocktail Sauce

Side of Smoked Salmon (*market price*)

A Full Side of Cold Smoked Atlantic Salmon Served with Assorted Accompaniments

Chocolate Fountain \$160.00 (*Serves 50 guests*)

Choice of White or Dark Chocolate Accompanied by Italian Cookies or Seasonal Fruit

Chef Stations

(*per person – available with Cocktail Receptions*)

Beef Carving \$16.00

Chef Carved Roast Beef Served with

Rolls and Accompaniments

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Pork Carving \$14.50

Chef Carved Honey Roasted Pork Loin
Served with Rolls and Accompaniments

Flambé Station \$10.00

Flambeed Berries Served Over Ice

Cream

Nacho Station \$15.00

House Made Seasoned Tortilla Chips
with a Variety of Toppings, Warm
Cheese Sauce, Sour Cream and Salsa

Late Night Flatbreads

(\$18 per flatbread)

An Assortment of Gourmet Flatbreads

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