

## Light Dinner Entrées

Dinner is served in between 5pm and 9pm.



*Dinner served Buffet style; includes disposable crockery and cutlery*

**\$15.95 per person** (minimum 12 persons)

- Tri color cheese tortellini with olive oil, basil pesto, topped with baked chicken in yogurt and spices.
- Spinach fettuccini tossed with chipotle pesto and spinach, topped with baked salmon filets.
- Chicken Cacciatore- with mushrooms, olives and peppers in an oregano tomato sauce, served with pilaf rice.
- Grilled chicken breast with a wild mushroom sauce, roasted potatoes.
- Chicken souvlaki with Greek rice and tzatziki.
- Honey garlic pork with sesame noodles.
- Beef Stroganoff with creamy mushroom sauce, steamed rice.
- Shepherd's Pie- loaded with vegetables topped with chili garlic mashed potatoes.
- Sliced beef with broccoli and ginger in oyster sauce with steamed rice.
- Tender Roast beef with mashed potatoes.
- Baked salmon with lemon and dill, garlic potatoes.
- Salmon baked with three pesto and pine nuts, drizzled with oil and lemon, pilaf rice.

*The above is served hot in dishes. We can provide you with chafers to keep the food warm for \$5.00 per 12 persons.*

*Add Side Salad for \$1.95 or Soup for \$2.50 per person*

*For groups of 25 and more add Side Salad AND Dessert Squares for an additional \$1.95 per person*

**Add:**

**Water or Juice: \$1.95**

**Soft Drinks: \$1.50**

**Veggie Platter: S-\$25, M-\$50, L-\$70**

**Fruit Platter: S-\$30, M-\$55, L-\$90**

*S: 10-15 people, M: 15-30 people,  
L: 30-50 people*

## Light Dinner Buffet

Dinner is served in between 5pm and 9pm



### Please choose TWO salads:

- Caesar salad with spiced pita chips
- Traditional Greek salad with feta cheese
- Rustic Field Greens with assorted dressing
- Thai Noodle salad
- Spinach salad with buttermilk dressing

**\$23.95 per person: 12-25 people**  
**\$21.95 per person: 26-50 people**  
**\$20.95 per person: 51 people or more**

- Roasted Potato salad
- Grilled Vegetables with balsamic
- Roma tomato and bocconcinni

### Choose TWO Entrees:

Chicken	Beef	Pork	Seafood	Vegetarian
<ul style="list-style-type: none"> <li>• Chicken souvlaki with tzatziki</li> <li>• Chicken with yogurt, ginger and spices</li> <li>• Moroccan chicken</li> <li>• Chicken Cacciatore with mushrooms, olives, tomatoes and peppers</li> <li>• Grilled chicken breast with wild mushroom sauce</li> <li>• Chicken souvlaki with tzatziki</li> </ul>	<ul style="list-style-type: none"> <li>• Tender Roast Beef</li> <li>• Beef Stroganoff with creamy mushroom sauce</li> <li>• Sliced beef with broccoli and ginger in oyster sauce</li> </ul>	<ul style="list-style-type: none"> <li>• Grilled pork loin topped with mushroom sauce</li> <li>• Honey garlic pork</li> </ul>	<ul style="list-style-type: none"> <li>• Baked salmon with lemon &amp; dill</li> <li>• Salmon baked with three pesto and pine nuts, drizzled with oil and lemon</li> </ul>	<ul style="list-style-type: none"> <li>• Vegetable protein curry with peas, peppers and mushrooms</li> <li>• Vegetable protein Cacciatore with mushrooms, olives, tomatoes and peppers</li> <li>• Vegetable protein Stroganoff with creamy mushroom sauce</li> <li>• Sliced vegetable protein with broccoli and ginger in oyster sauce</li> </ul>

• *Dinner Buffet is served with freshly baked bread and butter*  
 • *Dinner includes disposable cutlery and crockery*

### Choose ONE Starch:

- Mashed Potatoes
- Roasted Potatoes
- Steamed Rice
- Pilaf Rice
- Couscous

### Choose ONE Vegetable:

- Oven Roasted Vegetables
- Steamed Vegetables

### Choose ONE Desserts:

- Fruit kebabs
- Fresh fruit salad
- Sliced seasonal fresh fruit
- Jumbo Cookies
- Dessert Squares