



Special Events Menu

*All selections include fresh brewed coffee, decaffeinated coffee and assorted hot teas.
Groups under 30 people are subject to a \$300 set up fee.*

Lunch Buffet Options

| Sandwich Bar | The Cub's Lunch | African Buffet |
|--|---|---|
| Sliced roasted turkey breast, ham and roast beef Peanut butter and jelly Sliced cheddar, provolone and mozzarella cheese Lettuce, red onion, tomato and pickles Assorted breads and rolls Pesto pasta salad Homemade cookies | Chicken fingers Choice of hot dogs & buns with fixin's or Hamburgers & buns with fixin's Mac & cheese Mixed green salad Fruit Salad Homemade cookies | Beef bisteeya (spiced beef in phyllo dough) Hummus with pita chips Vegetable tagine Couscous with roasted vegetables Moroccan style carrot salad Barbequed harissa chicken Bread pudding with caramel sauce |
| \$15.00 per adult \$10.00 per child | \$19.00 per adult \$14.00 per child | \$22.00 per person \$17.00 per child |

| Safari Burger Bar | Salads, Salads, Salads! |
|---|--|
| All American burger, turkey burger and veggie burger Sliced American, Swiss and cheddar cheese Tomato, lettuce, red onion and pickles Potato salad Creamy coleslaw Mixed greens salad with cherry tomatoes and herb vinaigrette Assorted buns and rolls Potato chips Homemade cookies | Sesame chicken salad, crispy noodles, sprouts, mixed greens and vegetables Skirt steak salad, romaine, chopped egg, bacon, tomato, blue cheese crumbles, herb dressing Grilled vegetable salad, feta cheese, chopped lettuces, honey red wine vinaigrette Marinated green bean salad with roasted red peppers and olives Hummus plate with pita chips Orange, cranberry and fennel salad Freshly baked dinner rolls Market fruit salad with vanilla ice cream |
| \$19.00 per person \$14.00 per child | \$19.00 per person \$14.00 per child |

*All menu charges are subject to an 18% gratuity and applicable taxes.
If your group has special needs or requirements, please let our staff help you plan your menu*

Family Style Dinner Options

Meal Options

plan a – \$ 45 per person

plan b – \$ 55 per person

plan c – \$ 65 per person

Our family style dinners allow you the selection and benefits of a buffet with the comfort and convenience of a sit-down dinner. Platters of each dish are served at the tables and guests help themselves to the items that they like.

All family style dinners include fresh brewed regular and decaffeinated coffee and assorted hot teas.

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Starters

plan a – choose one

plan b – choose two

plan c – choose three

Caesar salad with romaine hearts, croutons and parmesan cheese ***

Mixed greens salad, cherry tomatoes, goat cheese, crouton and balsamic vinaigrette ***

Baby arugula salad, spiced almond, Asian pears and a lemon-herb vinaigrette ***

Platter of artisanal cheeses with prosciutto and salami

Creamy spiced artichoke hearts in pastry cups ***

Grilled spicy prawns with lemon and herbs (\$3 supplement)

Chicken satays with Thai peanut sauce

Roasted eggplant and vegetable pâté with assorted crackers ***

Crabcake, arugula, tomato-caper relish and lemon aioli (\$5 supplement)

Smoked salmon with sliced red onion, capers, tomato

Hummus with pita chips ***

Sliced saucisson (smoked kielbasa in puff pastry) with horseradish cream

Baked polenta squares with sun-dried tomatoes and asiago ***

Fresh mozzarella, marinated cherry tomatoes, basil and crostini ***

Roasted mushroom bruschetta with herbed goat cheese and truffle oil ***

**** Items are vegetarian*

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Starches and Vegetables

plan a – choose one starch and one vegetable

plan b and c – choose one starch and two vegetables

Starches

Baked saffron rice pilaf

Herb roasted potatoes

Couscous with
roasted vegetables

Garlic mashed potatoes

Gourmet mac & cheese

Vegetables

African roasted seasonal
vegetables in yellow (mild)
curry sauce

Green beans with roasted
bell peppers

Honey glazed carrots

Seasonal baby vegetables

****All starches and vegetables can be made vegetarian*

Main Dishes

plan a – choose one

plan b – choose two

plan c - choose three

Plank roasted salmon with olive-tomato tapenade

Grilled chicken seasoned with fresh herbs and lemon

Roasted tri tip with red wine sauce

Pumpkin curry with assorted Indian garnishes ***

Baked seasonal whitefish with sweet and sour pepper sauce

Spinach ravioli, roasted tomato sauce and goat cheese ***

Baked risotto with asparagus and Parmesan ***

**** Items are vegetarian*

Desserts

plan a – pick one

plan b or c – pick two

Bread pudding, seasonal preparation

Caramelized apple tart

Flourless chocolate cake

Fresh berries with zabaglione

Homemade cookies

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Hors d'oeuvres

Price per piece

Cold

- Marinated mozzarella and tomato crostini 2 ***
- Sliced prosciutto and melon with balsamic syrup 2
- Truffled steak tartare on herbed cracker 3
- Oyster on the half shell, champagne mignonette 3
- Chilled prawn dipper with roasted tomato cocktail sauce 3
- Smoked salmon on brioche with lemon-dill cream 3
- Ahi tuna tartare, lemon and capers on crostini 3

Hot

- Twice baked asiago new potatoes 2 ***
- Herbed three cheese straws 2 ***
- Indian curry chicken skewer 3
- Mini crabcakes, lemon aioli 3.5
- Grilled shrimp skewers with lemon and garlic 3.5
- Wild mushroom tartlets with goat cheese 3.5 ***
- Barbecued pulled pork sliders 3.5
- Mini prosciutto and mozzarella panini 3.5
- Lollipop lamb chops with medjool date butter 4

****Items are vegetarian*

Cheese Platter

\$7 per person

- Brie cheese
- Goat cheese truffles
- Fresh feta cheese
- Black olive tapenade
- Seasonal fresh fruit
- Homemade sourdough crostini

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