

LUNCH BUFFET

SODA & TEA INCLUDED

(You may choose 2 entrees for an additional \$3.00 per person)

MINIMUM 10 PEOPLE

COASTAL CUISINE

-CRAB CAKE STYLE STUFFED PORTABELLAS-

Plump back fin crab cake stuffed into a grilled portabella mushroom cap and smothered with melted mozzarella cheese, served with Caesar or tossed salad, and a mini roll.

\$14.00 per person

-SEAFOOD LASAGNA-

A hearty blend of seafood layered between tender pasta and smothered in a mozzarella, mushrooms, fresh spinach, old bay, and white sauce, garlic bread and a house salad with a vinaigrette dressing.

\$15.00 per person

CHICKEN, VEGETABLE AND TRADITIONAL

\$10.00 - \$12.00 per person

-THE RIP CURL COMBO-

Crab Bisque or tossed salad, your choice of fresh market fish, grilled to perfection and topped with tasty citrus salsa or lemon tarragon butter, flavorful wild rice and a mini roll.

\$14.00 per person

-GRECIAN TILAPIA-

Fresh grilled tilapia topped with a spinach and feta cheese blend and finished in a lemon and white wine sauce.

\$11.00 per person

-SHRIMP BROCHETTES-

Plump shrimp skewered and drenched in zesty lemon butter and garlic marinade broiled to perfection and served over rice, your choice of Caesar or tossed salad and warm bread.

\$11.00 per person

BEEF

-GRILLED TENDERLOIN TIPS-

Sirloin tips grilled and smothered with sautéed mushrooms, green peppers, onions and a red-wine demi glaze, served with wild rice, tossed salad and roll.

\$13.00 per person

-HAND ROLLED MEATBALLS-

Hearty meatballs made from ground beef, onions, mushrooms and a blend of secret spices slow cooked in a slightly spicy red sauce, served with white rice and a tossed salad.

\$10.00 per person

-BEEF STROGANOFF-

Thin slices of lean beef sautéed in white wine, onions and clarified butter over egg noodles and finished with a mushroom demi glaze swirled with sour cream and cracked pepper, tossed salad and bread

\$11.00 per person

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POULTRY

-MAPLE GLAZED CHICKEN-

Maple glazed chicken breast grilled and topped with a moist chestnut sausage stuffing and drizzled with a cranberry demi glaze.

\$12.00 per person

-CHICKEN PARMESAN-

Chicken breast that has been lightly coated with seasoned bread crumbs and baked in a zesty marinara served over tender linguine and topped with extra marinara and fresh grated parmesan cheese, hot Italian bread and a tossed salad.

\$11.00 per person

-PENNE PROVINCIAL-

Grilled chicken tenderloins, artichokes, olives mushrooms, feta cheese and tender penne pasta tossed in a delicate white wine sauce served with fresh foccacia bread and a summer salad.

\$11.00 per person

-ROASTED CARRIBEAN CHICKEN BREASTS-

Chicken breasts rubbed with a slightly spicy blend of herbs and roasted to a tender goodness, served with a tangy citrus orange sauce and topped with sautéed bananas, wild rice, vegetable medley and roll.

\$11.00 per person

PORK

-PORK TENDERLOIN-

Succulent pork tenderloin sliced and topped with a sweet apricot glaze, served with tossed salad, roasted potatoes, mixed vegetables and a dinner roll.

\$12.00 per person

-GLAZED HAM-

Thick slices of sweet glazed ham with fresh grilled pineapple rings, tossed salad, chunky mashed potatoes, seasonal steamed vegetables and mini roll.

\$12.00 per person

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OTHER TASTY CHOICES

-PORK STIR-FRY WITH VEGETABLES-

Thin slices of pork stir-fried with garlic, ginger root, Chinese vegetables and rice wine, served with white rice and bread.

(Can also be made with beef, shrimp or chicken)

\$11.00 per person

-CHEESE STUFFED RAVIOLI-

Danielle has perfected her marinara sauce with a blend of secret spices, fresh basil and spinach, served with a tossed salad, and plenty of garlic bread.

\$10.00 per person

-EXPRESS DELI BUFFET-

A selection of freshly cut deli meats and cheeses with lettuce, tomato, onion and pickle, served with potato salad or tossed salad and a variety of sandwich rolls.

\$9.00 per person

WRAPS

Hearty tortilla wraps stuffed with only the freshest ingredients. Served hot or cold, the combinations are endless! All wraps are served with chips and choice of tossed salad, potato salad or pasta salad. Soda and tea also included.

\$10.00 per person

SWEET TREATS

(ADD ANYONE OF OUR DESSERTS TO YOUR BUFFET FOR AN ADDITIONAL \$1.50 PER PERSON)

-LEMON SQUARES-

Traditional lemon custard and graham cracker crust topped with sweet whipped cream.

-CAKE SQUARES-

Choice of moist white, yellow or chocolate cake and a rich creamy chocolate frosting.

-COOKIES-

Freshly baked chocolate chip cookies.

-DELUXE BROWNIES-

Rich and moist brownie squares, with or without nuts.