

Informal Dinner Options

The idea behind this series of menus, is to have an offering of something that is a little more relaxed than our regular menus for a lower price.

In order to keep the prices low these menus are designed with a 60 minute serve time. Example: we would set up dinner for 6 p.m. and maintain it until 7 p.m. at which time we would clear away. This is to lower our staffing costs and keep the full value in the food content for you and your guests.

A minimum number, 20 people, is in place to cover the cost of running this style of dinner. If you are less than 20 people we would charge full price for the number in attendance plus ½ price for the balance to a minimum of 20. For a party of 16 this would be full price for 16 people and ½ price for the addition 4 unsold people.

1) **Mexican Fun night.** (\$19.95 per person, minimum 20 adults)

Starting off with Platters of Mile High Nachos, Black olives, green Onions, 3 x cheese, tomatoes, etc.

Self Serve buffet

Build your own self Taco bar; gr. Beef, Tomatoes, Iceberg, Cheddar cheese, Sour Cream, Salsa, Guacamole.

Chicken Enchiladas with a Zingy Cheddar sauce.

Smoked Pork Quesedas with a Sour cream Chive sauce.

Refried beans, Guacamole, Fruit Trays, veggie dip.

All the fixings for make your own Margaritas will be on the bar.

As well as Corona.... of course....

(Billed to Master account)

For a really fun extra ~ bash the Piñata,

Bring your own Piñata (free), or let us supply one for you (\$50-\$70).

We will supply the bat! Clean up fee of \$20.00 will be charged

2) **Indian Curry Night.** (\$19.95 per person, minimum 20 adults)

Self-Serve Curry Buffet:

Bombay Curried Chicken - 2 versions Smoking hot and regular.

Caraway Seed Curried Fish with Lime Leaves

Lemongrass Basmati Rice, Spinach Curried Vegetables with attitude

Peppercorn Papadums, Rice wine Marinated Sultanas, Roasted Coconut.
Pineapple,
Trays of melon and berries etc.

For a really fun dessert mango Sorbet served in broken up Coconuts, as demonstrated by Lonny on the front deck (weather permitting).

3) **Gourmet Pizza night.** (\$16.95 per person, minimum 15 adults)

7 Cheese Pizza, Mozza, Brie, Havarti, Stilton, English Cheddar, Feta and Two Goats Cheeses
Seafood Mediterranean – Kalamata Olives, caramelized onion, Roasted Garlic, Spinach, Shrimp, Squid, and Red Bell Peppers
Real Canadian – 3 kinds of Cheese & 3 kinds of Bacon
Pepperoni & Super Mushrooms – locally cured pepperoni with 5 kinds of Wild Mushrooms
Crispy Romaine Caesar salad with Crumbled Feta and Kalamata Olives.

4) **Mediterranean Night.** (\$21.95 per person, minimum 20 adults)

Self serve:

Smoked Duck Cous Cous with feta and Sun-dried Tomatoes
Spinach and Ricotta Cannelloni in a creamy béchamel,
Chili Honey Glazed Chicken Skewers
Balsamic Marinated Mediterranean vegetables (served warm).
Green salad with a peppered raspberry vinaigrette topped with pan-roasted Pistachio nuts and fresh grated parmesan.
Assorted Antipasto's with Olives, Goats Cheese, Garlic Crisps

Tira Misu, to complete your meal.

5) **Casual BBQ.** (\$16.95 per person, minimum 20 person). Months of availability are as follows, May, June, July August, September

Fresh off the Grill ~
BBQ Chicken, Ribs, Burgers, Hotdogs, Cheese dogs, Bratwurst
Served with Potato salad, Tossed chef's salad, Caesar salad
Buns, garlic bread, cheese, tomatoes, lettuce, onions, pickles
Condiments; ketchup, mustard, relish, mayonnaise,
Potato chips, Cheesies, Pretzels