

## *Informal Dinner Options*

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

Starting off with Platters filled with Mile High Nachos, Black Olives, Green Onions, 3 x Cheese, Tomatoes, etc.

Self Serve buffet:

Build your own Taco Bar; gr. Beef, tomatoes, Iceberg, Cheddar cheese, Sour cream, salsa, Guacamole.

Chicken Enchilada's with a Zingy Cheddar sauce.

Smoked Pork Quesada's with a Sour cream Chive sauce.

Refried beans, Guacamole, Fruit Trays, veggie dip.

All the fixings for make your own Margarita's 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 Papadum's, Rice wine Marinated Sultanas, Roasted Coconut.

Pineapple,

Trays of melon and berries etc.

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

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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,  
Chilli 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.