



## Informal Party ~ Dinner Options

### The Concept

The idea behind this series of menus is to have an offering of something that is of the highest quality, while maintaining a more relaxed, casual atmosphere, in a lower price range.

Notes to help you plan:

- Service time ~ In order to keep the prices low, these menus are designed with a 60 minute, serve time. We will have the dinner set up for say 6 p.m. and maintain it until 7 p.m.
- Minimum numbers ~ are in place, to cover the cost of running these styles of dinner. If you have rented the entire Inn and would like to have one of these dinner options but you are below the minimum number, we would require a supplement of  $\frac{1}{2}$  the price of the missing number of guests in addition to the cost of the attending guests at full price. Please remember we do require final confirmation of numbers, 3 p.m. the day before the dinner or your last email confirmed number will stand.
- Maximum numbers ~ with these menus the capacity is limited due to seating and buffet configurations. During summer months, ask about raising it for outdoor dining.

- Self-served dinners ~ these are buffet style, with the service during dinner being, the clearing of tables, and clean up. If you would like to upgrade these to full service please ask for the additional costs (linens, table settings, table service, beverage service, coffee tea, desserts, etc.)
- Upgrades are available ~ designed to take these menus to another level while still maintaining great value. Upgrades vary depending on the base menu, please ask.
- Coffee & Tea service is available for \$2.75 per person and can be added to any menu.
- Kids Between the ages of 2 and 11 can eat off of these menus for \$15.75
- Can we use these menus for our main wedding dinner? Yes. If you are considering this option for a wedding or celebration meal please ask for details as this is not what these menus were originally planned for and taking the time to clarify some of the details would be good for organizing. As a rough budget guideline it could be possible to bring these menus to a table served standard for approximately \$5.00-12.00 per person extra.
- (V) symbolizes options that are suitable for Vegetarians and or even Vegans (most times) with minor changes made to the individual's dish. Please ensure that we know ahead of time, who and how many vegetarians or vegans you have in your group



### **Gourmet Pizza night~**

choose your favorite 5 pizzas ~ \$24.95 per person

choose your favorite 8 pizzas ~ \$35.95 per person

min 12 people, max 38 people

served with Crispy Chefs Caesar Salad topped with Crumbled Feta, Kalamata Olives and Crispy Bacon.

- Seven Cheese Pizza with a mildly spicy kick, Mozzarella, Brie, Havarti, Stilton, Cheddar, Feta and Parmesan topped with Feta stuffed jalapenos (V)
- Seafood Pizza Greek Style, Shrimp, Scallop, Smoked Salmon with Kalamata Olives, Caramelized Onions, Roasted Garlic, Spinach, Red Bell Peppers and Feta
- Real Hawaiian, 3 types of Cheese & 3 types of Bacon and fresh cut Pineapple
- Grilled Marinated Mediterranean Vegetable made with basil pesto, and topped with balsamic marinated Peppers, Zucchini Eggplant and roasted Garlic (V)
- Great Canadian Back Bacon, Alder smoked Bacon and Portobello Mushroom (V)
- Pepperoni and Salami with 3 types of Mushrooms, locally cured Pepperoni and Salami with in season Wild Mushrooms (V)
- Baby Shrimp, Ham, Stop light red, yellow and green Peppers, Black olives (V)

- Crispy Focaccia based flatbread with Smoked Chicken, Artichokes, Spinach and Goats Cheese (V)
- Crispy Focaccia based Creamy Pesto, fresh, smoked and candied Salmon, with herb garlic Boursin cheese and fresh Asparagus (V)
- Crispy Focaccia based, Bocconcini cheese and Roma tomatoes finished with Black and white Balsamic syrup, extra virgin olive oil, fresh basil and fresh ground pepper
- Crispy Focaccia based with Smoked Duck Breast, Asparagus and Caramelized Onion (V)

**Kids section** (one kids pizza selection can be added free of charge)

- Pepperoni and Mozza (V)
- Plain cheese and tomato (V)
- Kids Hawaiian (V)

**Upgrade with all the following items for \$10.50 per person**

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's Green Salad, with fresh lettuces and grilled, marinated, Mediterranean Vegetables (V)
- 2 of our chefs seasonal salad, made using the days freshest ingredients and the chef's creativity (V) (eg; Tuna pasta salad, roasted pepper and 3 bean salad, to give you an idea of what these would be like, will vary based on what's available)
- Fresh from the oven Brownies and Whipped Cream (V)

## Casual BBQ ~

\$25.95 per person

min 20 people, max 46 people

This menu is designed for our outdoor buffet set up, with teak wood cafe tables, sun umbrellas and our outdoor living room set up, In the case of inclement weather seating will be available inside if needed.

(May, June, July, August, September, October).



### Fresh off the Grill:

- BBQ Chicken
- BBQ Ribs
- Dry Ribs
- Burgers
- Cheese Burgers
- Hotdogs
- Cheese dogs
- Bratwurst
- Vegetarian options can be available if we know in advance

### Served with:

- Potato salad, Coleslaw and Caesar salad (V)
- Buns, garlic bread, tomatoes, lettuce, onions, pickles (V)
- Condiments, ketchup, mustard, relish, mayonnaise (V)
- Potato chips, Cheesies, Pretzels (V)

**Upgrades:** \$12.50 per person

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's Green Salad, with fresh lettuces and grilled, marinated, Mediterranean Vegetables (V)
- Chef's creative salad, made using the days freshest ingredients and the chef's creativity (V)
- Pasta Salad, Sea shell Pasta with Sundried Tomatoes, Artichokes, Spinach and Basil
- Greek salad, Marinated Peppers, Red onions, Cucumbers, Feta and Black olives (V)

**Upgrade:**

**Self-service Ice Cream Cone station** \$5.50 per person

minimum 20 persons

- Vanilla, Strawberry and Chocolate ice cream

**Upgrades from our Snack Menu:**

**Fire pit options** ~ available during hours when staff are on site and until 10.00 p.m. at the latest

- Fire pit set up with chairs and 1 hour, worth of fire wood ~ \$35.50
- Weiner roast, good for 10-12 people ~ \$28.95.
- Smores Station, good for 10-12 people ~ \$24.95



## **Gourmet Hot Sandwich Evening~**

### **~ A Slider Bar ~**

choose your favorite 5 Sliders ~ \$26.95 per person

choose your favorite 8 Sliders ~ \$34.95 per person

min 20 people, max 40 people

Available year round for 40, and up to 60 in the summer months ask for details

This menu starts with Mixed munchies and hot buttered Popcorn will be placed around the room, just before service time.

Sliders will be served on silver trays by our serving staff for the first 4 selections which will be the 2 most popular choices following by the next 2 most popular choices. After the servers have circulated the room with these, we will go to the full selection on the buffet with our Chef's Taco Salad and Chef's Choice Salad.

### **Beef Options**

- Cheese Burger Supreme with secret Sauce
- Caramelized Onion Blue cheese
- Baconator with hot Havarti Cheese
- Spicy Sloppy Joes with Monterey Jack
- Ancho Pepper Sauced Cheese Burgers ~ mildly hot, 6/10
- Mozza-shroom Burger

### **Bison Options**

- Bison Burger slider with Red wine braised Scallions
- Charred Bison cheese burgers in paradise

### **Pork Options**

- Fried Onion & Garlic Sausage
- Honey Garlic Pork Slider with Bacon jam and charred Pineapple

### **Fish Options**

- Tuna Melter's
- Cajun grilled Salmon with Cilantro Salsa

### **Lamb option**

- Lamb Burger with a Peppery Mint sauce, and marinated red pepper
- Lamb Burger with garlic herb goat's cheese

### **Chicken option**

- Chicken Burger Club
- Grilled Chicken Teriyaki with Pineapple

### **Vegetable Options**

- Grilled Portabella mushroom with brie cheese (V)
- Grilled Red Onion & Eggplant topped with Tzatsiki (V)
- Sliced Roma Tomato and Baby Mozza with Balsamic syrup and Virgin Olive oil (V)

### **Upgrade with all the following items for \$7.50 per person**

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's creative salad, made using the days freshest ingredients and the chef's creativity (V)
- Fresh from the oven assorted Cookies (V)



## **Mexican Fun night ~**

\$24.95 per person

min 20 people, max 38 people



This menu is best suited as a buffet set up

Service starts 15 minutes before dinner with

Platters of Mile High Nachos, topped with Black Olives, Green Onions, Jalapeños, Refried Beans, Cheddar, Monterey Jack, Chili flake Havarti, Tomatoes, Peppers

### **Self-Serve buffet items:**

- Build your own Taco bar ~ Spicy Taco Beef, Tomatoes, chopped Onions, Iceberg, Cheddar cheese, Sour cream, Salsa, Guacamole (V)
- Chicken Enchilada's with a Zingy Cheddar sauce (V)
- Pulled Pork Quesadillas with a Sour cream Chive Sauce
- Beef Taco Salad with all of the trimming and then some
- Refried Beans (V)
- Roasted Pepper salad with Black Beans, Corn and fresh Cilantro (V)
- Seasonal Fresh cut Fruit with berries and grapes (V)
- Crisp Vegetable tray served with a spiced chipotle dip (V)

**Upgrade with all of the following items** for an additional \$9.50 per person

- Seafood Taco Salad with lots of Shrimp (V)
- 7 Cheese Pizza with feta stuffed Jalapenos (V)
- Taquitos made with Grilled chicken and Cheese
- Homemade Carrot cake with Cream cheese topping (V)

Notes: for added atmosphere for your Mexican party our bar will be set up with Margaritas and Coronas, which will be billed as consumed to the master account.

For a really fun extra Bash the Piñata Bring your own Piñata (free), or let us supply one for you for \$75.00, stuffed with treats for the adults too. We will supply the bat! Clean up too!

## Indian Curry Night~

\$29.95 per person

Min 20 people, max 38 people

This menu is best suited for a family style dinner, it is also available as a buffet set up, just let us know which option you would prefer.

(also, your spice level.....).



- Bombay Curried Chicken ~  
2 versions Smoking Hot and Regular (V)
- Caraway Seed Curried Fish with Lime Leaves (V)
- Curried Prawn and Scallop Stew with Green peas and Cilantro (V)
- Lemongrass Basmati Rice (V)
- Lamb Biryani ~ rice dish with lamb and vegetables (V)
- Spinach Curried Vegetables with attitude (V)
- Peppercorn Poppadums, Rice wine marinated Sultanas,  
Roasted Coconut, Pineapple (V)
- Fruit Trays with Melon and Berries (V)
- Kheere ~ Rice cooked in Milk with Vanilla and pistachios (V)
- Fresh Coconut bits straight from a whole Coconut

## **Mediterranean Night ~**

\$26.95 per person

min 20 people, max 46 people

This menu is suitable for a family style dinner or a buffet set up, just let us know which option you would prefer



- Green salad with a peppered raspberry vinaigrette topped with fresh grated parmesan (V)
- Smoked Duck Cous Cous with feta and Sun-dried Tomatoes (V)
- Balsamic Marinated Mediterranean vegetables, served warm (V)
- Assorted Antipasto with Olives, Goats Cheese, Garlic Crisps (V)
- Mixed Vegetable and Spinach Cannelloni in a creamy béchamel (V)
- Chili Honey Glazed Chicken Skewers
- Focaccia Flatbread Pizza ~ Medium rare roasted Lamb with sundried tomato pesto, Artichoke, Spinach, and Feta drizzled with reduced Balsamic vinegar (V)

## **Upgrade with all the following items for \$10.50 per person**

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's Italian Kitchen Sink Pasta Salad (V)
- Chef's Special marinated Antipasto Salad
- Crispy Focaccia based flatbread with balsamic drizzled Roma tomato and Boccacini cheese with fresh basil (V)
- Bear & Bison Style Tiramisu (V)