



BUFFET MENU OPTION 1

CONTINENTAL BREAKFAST

- Selection of Cereals
- Fresh Baked Muffins
- Assorted Baked Goods & Breads
- Butter, Jams & Jellies, Cream Cheese
- Granola, Muesli, Yogurts
- Fresh Seasonal Fruit
- Assorted Juices
- Fresh Brewed Coffee & Tea

\$15.95 per person
(16 guests minimum for buffet)

BUFFET MENU OPTION 2

FULL BREAKFAST BUFFET

- Selection of Cereals
- Fresh Baked Muffins
- Assorted Baked Goods & Breads
- Butter, Jam & Jellies, Cream Cheese
- Fresh Seasonal Fruit
- Bacon & "Gourmet" Sausage
- Stewart Creek Scrambled Eggs
- House Made Hash Browns
- Daily Selection of French Toast & Toppings
- Assorted Juices
- Fresh Brewed Coffee & Tea

\$22.95 per person
(16 guests minimum for buffet)



BUFFET MENU OPTION 3

DELI STYLE LUNCH BUFFET

Chef's Homemade Soup of the Day

Chef's Choice of Three Salads

Crudités Platter and Dips

Artisan Cheese Platter

Sandwiches Platters
(Assorted Selection of 4 to 5 Varieties)

Seasonal Fresh Cut Fruit

Selection of House Made Desserts

Fresh Brewed Coffee & Tea

\$23.95 per person

BUFFET MENU OPTION 4

RANGE LUNCH

Selection of:

6 oz. AAA Beef Burger

6 oz. Chicken Sandwich

"Chef's Special Sandwich"

Selection of Condiments and Toppings

Fresh House Made Bread & Buns

Potato Chips

Selection of House Made Desserts

Fresh Brewed Coffee & Tea

\$17.95 per person

(minimum of 16 guests)

(For an additional \$4 per person a selection of Three Salads is available.)



PICNIC LUNCH BUFFET

Selection of:

4 oz. Grilled Glazed Salmon

BBQ Rack of Ribs

Roast Chicken

House Made Breads

Chef's Selection of Four Salads

Selection of House Made Desserts

Fresh Brewed Coffee & Tea

\$37.95 per person

(minimum of 16 guests)