



EVENT MENU

ROAST BEEF BUFFET

CARVED ROAST BEEF WITH RED WINE AU JUS - \$50 PER PERSON



CARVED PRIME RIB WITH RED WINE AU JUS - \$63 PER PERSON



INCLUDES:

- **FRESH BAKED BREAD AND BUTTER**
- **CHOICE OF TWO SALADS:**
 - CAESAR
 - HOUSE GREENS (TWO DRESSING CHOICES)
 - COLESLAW
 - PASTA SALAD
 - GREEK SALAD
- **CHOICE OF POTATO OR RICE:**
 - OVEN ROASTED POTATO
 - YUKON GOLD GARLIC MASHED
 - RICE PILAF
 - WILD RICE
 - SCALLOPED POTATO
- **CHOICE OF VEGETABLE:**
 - ORANGE HONEY GLAZED CARROTS
 - VEGETABLE MEDLEY
 - GARLIC BUTTERED BROCCOLI FLORET
 - ROASTED BEETS
 - HONEY ROASTED BRUSSEL SPROUTS
- **FRUIT AND DESSERT DISPLAY**
- **COFFEE AND TEA**



HOLIDAY FEAST BUFFET

ROAST TURKEY WITH SUN DRIED CRANBERRY DRESSING, TOPPED WITH TURKEY GRAVY - \$58 PER PERSON

INCLUDES:

- **FRESH BAKED BREAD AND BUTTER**
- **DOMESTIC CHEESE BOARD AND RELISH TRAY WITH CRACKERS**
- **CHOICE OF TWO SALADS:**
 - CAESAR
 - HOUSE GREENS (TWO DRESSING CHOICES)
 - COLESLAW
 - PASTA SALAD
 - GREEK SALAD
- **CHOICE OF POTATO OR RICE:**
 - OVEN ROASTED POTATO
 - YUKON GOLD GARLIC MASHED
 - RICE PILAF
 - WILD RICE
 - SCALLOPED POTATO
- **CHOICE OF VEGETABLE:**
 - ORANGE HONEY GLAZED CARROTS
 - VEGETABLE MEDLEY
 - GARLIC BUTTERED BROCCOLI FLORET
 - ROASTED BEETS
 - HONEY ROASTED BRUSSEL SPROUTS
- **CHOICE OF ADDITIONAL HOT ITEM:**
 - HONEY GLAZED HAM
 - SWEDISH MEATBALLS
 - BEEF BOURGUIGNON
 - CHICKEN MARSALA
 - SALMON WITH DILL BUTTER SAUCE
 - PENNE ALFREDO
 - VEGETARIAN LASAGNA
- **FRUIT AND DESSERT DISPLAY**
- **COFFEE AND TEA**



THREE COURSE PLATED DINNER

ENTIRE PARTY RECEIVES SAME SOUP OR SALAD, BREAD AND BUTTER, POTATO/RICE, VEGETABLE, ENTREE, DESSERT INCLUDING COFFEE AND TEA (UNLESS ALLERGY OR DIETARY RESTRICTION)

- **CHOICE OF SOUP:**
 - LOBSTER BISQUE
 - SEAFOOD CHOWDER
 - CREAM OF MUSHROOM
 - ROASTED VEGETABLE BISQUE
 - BEEF BARLEY
- **CHOICE OF SALAD:**
 - CAESAR
 - HOUSE GREENS
 - WEDGE SALAD
- **POTATO OR RICE:**
 - BAKED
 - TWICE BAKED
 - YUKON GOLD GARLIC MASHED
 - ROASTED POTATO WEDGES
 - RICE PILAF
 - WILD RICE
- **VEGETABLE:**
 - ORANGE HONEY GLAZED CARROTS
 - VEGETABLE MEDLEY
 - GARLIC BUTTERED BROCCOLI FLORET
 - ROASTED BEETS
 - HONEY ROASTED BRUSSEL SPROUTS
- **MAINS:**
 - ROASTED CHICKEN SUPREME WITH ROSÉ SAUCE - \$49
 - CHICKEN KIEV OR CORDON BLEU - \$49
 - 8OZ PICKEREL FILLET - \$53
 - STUFFED PORK LOIN WITH DEMI GLAZE - \$49
 - 10OZ PRIME RIB WITH RED WINE AU JUS - \$63 
 - HALIBUT WITH BEURRE BLANC - \$58
- **DESSERT:**
 - STRAWBERRY CHAMPAGNE CHEESECAKE
 - CRÈME BRÛLÉE
 - CHOCOLATE TORTE



INDIVIDUAL PLATTERS

FEEDS 12 PEOPLE PER SELECTION.

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS OR ALLERGIES. EXECUTIVE CHEF RICHARD WILL ACCOMMODATE THOSE REQUESTS WITH INDIVIDUAL MEALS.

- **BACON CHEESEBURGER SLIDERS - \$68** 
- **PULLED PORK SLIDERS - \$62**
- **WAGYU BEEF GYOZAS - \$55**
- **VEGETABLE SPRING ROLLS - \$42**
- **WILD MUSHROOM FETA FLATBREAD - \$55**
- **CHARCUTERIE (MEAT, CHEESE, CRACKERS, PICKLES) - \$75**
- **VEGETABLE PLATTER - \$38**
- **FRUIT PLATTER - \$42**
- **DESSERT PLATTER - \$50**
- **CHICKEN WING PLATTER - \$70**
- **CHICKEN FINGER PLATTER - \$60**
- **CALAMARI PLATTER - \$75**

PLEASE CONTACT **LYNDSEY SUTHERLAND** AT LYNDSEY@THEBOATHOUSEKENORA.COM TO CONFIRM YOUR BOOKING AND MAKE YOUR SELECTIONS.

PLEASE NOTE THAT AN AUTOMATIC 20% GRATUITY WILL BE APPLIED TO YOUR CHOICE OF EVENT

THANK YOU FOR CONSIDERING THE BOATHOUSE LAKESIDE GRILL. WE LOOK FORWARD TO HOSTING YOUR SPECIAL EVENT!