BOATHOUSE
LAKESIDE GRILL

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**

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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**

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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

BOATHOUSE
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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 **HAZEL GAMBOA** AT HAZEL@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!