



SUMMER BARBEQUE BUFFET

Menu designed for a minimum of 20 guests.

Served on the Terrace, Chef in attendance at the Barbeque

SALADS - Please select three salads:

German style potato salad

Cucumber, tomato, shallot, feta, red wine shallot vinaigrette

Romaine hearts, zesty garlic dressing, shaved parmesan

Julienne cabbage and young carrots, creamed Pommery vinaigrette

Millcroft signature greens, crisp crudités, red wine shallot vinaigrette

HOT ENTREES – Please select two entrées for lunch, three entrees for dinner:

Beef striploin

Marinated Atlantic salmon

Smoked pork tenderloin

Grilled chicken leg

Millcroft hand crafted burger, traditional garnishes

Craft beer glazed smoked baby back ribs

Choose three of the following:

Baked potatoes

Market vegetables

Roasted potatoes

Roasted corn medallions

Rice pilaf

Forest mushrooms, braised greens

Pomme purée

Grilled zucchini and asparagus

Add grilled shrimp, 3 per person

10.00 per person surcharge

Add fruit tray

4.00 per person surcharge

DESSERT

Chef's dessert selection

\$15 per person surcharge to the package

Lunch BBQ \$45 for additional guests

Dinner BBQ \$65 for additional guests

Additional entrees available at \$10 per person

Coffee and Tea Service included