



# SUMMER BARBEQUE BUFFET

Menu designed for a minimum of 20 guests.

Served on the Terrace, Chef in attendance at the Barbeque.

## SALADS:

Greek style potato salad

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

Romaine hearts, zesty garlic dressing, shaved parmesan

## HOT ENTREES

**Please select two entrées for lunch, three entrees for dinner:**

Beef striploin, brandy peppercorn jus

Marinated Atlantic salmon, dill beurre blanc

Roasted pork tenderloin, Calvados jus

Chicken ballotine, house made BBQ sauce

Millcroft burger, traditional garnishes

**Choose two of the following:**

Baked potato, traditional garnishes

Market vegetables

Spiced potato wedges

Roasted corn medallions

Rice pilaf

Roasted mushrooms

Pomme purée

Sautéed collard greens

## DESSERT

Chef's dessert selection

\$15 per person surcharge to the package

Lunch BBQ \$52 for additional guests

Dinner BBQ \$77 for additional guests

*Coffee and Tea Service included*