

WATER VIEW GARDEN BBQ

EXECUTIVE CHEF · MARC LYONS

This Buffet in the Conference Package +\$15.00 Non-Package Guests - \$75.00 PER PERSON (includes outdoor location & setup)

This menu is designed for groups of 40 guests or more.

Available from June 1st – September 1st weather permitting, 5.30pm-8.30pm

COLD TABLE TO INCLUDE:

House made Corn Bread and Savory Biscuits
Hand Cut Field Greens Salad. Balsamic Vinaigrette
Sweet Pea and Lemon Scented Couscous Salad with Toasted Almonds
Cucumber and Tomato Salad with Feta and Oregano Dressing
Marinated Vegetables
Southwestern Style Potato Salad with Corn and Poblano Peppers and Chili Lime and Sour
Cream Dressing

ENTRÉES (CHOOSE 3)

Grilled Beef Sliders
Spiced Rubbed Roasted Chicken
Maple Dijon Glazed Pork Loin
Rosemary Roasted AAA Striploin
Sweet Chili Lacquered Atlantic Salmon
Charred Country Sausage with Candied Onion Jam
Chef's Choice of Seasonal Potatoes and Corn on the Cob
6oz New York Strip steak (\$4 surcharge)

ADD

Sweet and Sticky Baby Back Ribs \$ 6.00 per person Bacon wrapped Scallop Skewer (2 piece per person) \$10 per person Half Lobster Tail \$10 per person 3 shrimp skewer \$10 per order

A SELECTION OF DESSERTS FROM OUR PASTRY CHEF'S KITCHEN

Freshly Brewed Coffee, Decaf or Tea Service

All prices subject to taxes and gratuities.