



# SUMMER BARBEQUE BUFFET

Menu designed for a minimum of 20 guests.

Served on the dining room terrace, Chef in attendance at the barbeque.

## SALADS:

Greek salad

*Tomato, red onion, cucumber, oregano vinaigrette*

Quinoa salad

*Tomato, pumpkin seed, parsley, lemon vinaigrette*

Kale salad

*Blueberries, pearl onion, pomegranate seed, tahini dressing*

## HOT ENTREES

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

Flat iron, red wine jus

Chicken picata, Black olive relish

Millcroft burger, traditional garnish

Miso marinated halibut

**Choose two of the following:**

Baked potato, traditional garnishes

Market vegetables

Spiced potato wedges

Roasted corn medallion

Roasted mushroom

Sautéed collard greens

## DESSERT

Chef's dessert selection

Coffee & tea service

**\$23 per person surcharge to the package**

**Lunch BBQ \$60 for additional guests**

**Dinner BBQ \$85 for additional guests**