

3 COURSE SET MENU

Available for parties of 20 or more where guests are served the same meal.

Price is per person. (Taxes and 15% gratuity extra)

Dinner includes: house salad with house dressing, dinner roll, dessert and choice of coffee/Tea/pop

Please notify in advance of any dietary restrictions or allergies (i.e. celiac)

CHOOSE 1:

- Roast Beef Dinner dinner with gravy, vegetables and mashed potato \$36 (\$46.08)
- Baked Ham(10oz) topped with honey dijon cream sauce, served with vegetables and mashed potato \$34 (\$43.52)
- ½ Roast Chicken dinner served with vegetables and mashed potato \$35 (\$44.80)
- Roast Turkey dinner topped with gravy served with stuffing, cranberry sauce, vegetables and mashed potato \$32 (\$40.96)
- Lasagna: Meat or Vegetarian \$27 (\$34.56).
Vegetarian may be offered in addition to any meal as an alternative to meal choice

CHOOSE 1 DESSERT:

- Carrot Cake
- Salted Caramel Cake
- Raspberry Mousse Cake

****We reserve the right to change pricing without prior notice due to increasing supply costs****

Menu updated September 2 2025