



Angie's Banquet Menu

Menu 1: Dinner buffet (*our most popular option): dinner buffet with one meat (27.95 pp), two meats (33.95 pp). Includes: Homemade dinner rolls, a choice of two salads, one potato, one/two hot meats, one fresh vegetable, dessert coffee, tea and all condiments.

Menu 2: Country style dinner & table service with one meat (34.95 pp), two meats (38.95 pp). Includes: Homemade dinner rolls, a choice of two salads, one potato, one/two hot meats, one fresh vegetable, dessert coffee, tea and all condiments.

Menu 3: Plate Style Table Service with one meat (34.95 pp), two meats (38.95) second meat served country style. Includes: Homemade dinner rolls, a choice of two salads, one potato, one/two hot meats, one fresh vegetable, dessert coffee, tea and all condiments. (China & cutlery add 3.00/ person. No stemware extra cost)

Salad Options: Fresh mixed garden or Greek salad (dressing of choice), caesar salad, freshly prepared Greek pasta salad, homemade creamy coleslaw, cheese plate

Potato Options: Mashed potatoes, garlic red skinned mashed, scalloped potatoes, roasted potatoes, baked potato with sour cream or rice pilaf

Meat options: Roast Beef, stuffed breast of chicken with herb dressing and mushroom sauce, hand pounded pork schnitzel, rolled ribs with sage dressing, pig tails with B.B.Q, brown butter sauce, B.B.Q. chicken pieces, B.B.Q. pork side ribs, baked ham freshly carved, Roast turkey with stuffing, Roasted pork loin with glaze.

over

Meat options with additional cost of 6.00/person: prime rib of beef (au jus), fresh roasted turkey and dressing, chicken or schnitzel Cordon Bleu (hand stuffed with swiss cheese and ham), poached Salmon with hollandaise sauce

*vegetarian, vegan and special dietary requirements can be substituted and accommodated
Vegetable options: glazed baby carrots, corn niblets (corn on the cob when in season)
*steamed asparagus (seasonal), mixed vegetable (carrots, broccoli and cauliflower) with light cheese sauce, whole green bean almondine (toasted almonds and parmesan cheese), homemade baked beans in tomato sauce, *roasted seasonal root vegetables (*add \$1.50/person)

Dessert options: homemade pies (assorted), fruit trifle, fresh fruit cup, home baked cheesecake
Menu additions:

With any of the above menu options add an additional salad, vegetable or potato for \$2.75/person

All of the above menus can include table linens, cutlery, and quality paper napkin for 3.50/person. We also ensure that all table settings and buffet service areas are set prior to your function.

Hors d'oeuvre menu available upon request

Additional services provided by Angie's Catering

Dining services: extra linens (6.00/cloth), wine and water goblets (9.50/dozen), table skirting (20.00/8ft. section)

Bar service: corkage bars, cash bars, Server Intervention Program certified bartenders, wine, alcoholic or non-alcoholic punch

Midnight buffet : assorted salads, sandwiches, vegetable trays, cheese trays, pickle trays, desserts, cold meats, fruit trays, shrimp cocktails, dessert trays

*Menus 1-3 will be charged HST and a 15% gratuity
A non-refundable deposit of 10% required to secure your booking

Please call Mike 519-747-1700

