

Buffet Packages & Add Ons

APPETIZER BUFFET

\$22/person

Fried Pickles, Seasonal Vegetables & Dip, Chips & Salsa, Avocado Toast, Goat Cheese, Crostini & Fig Jam, Chicken Skewers & Tzatziki

ADD ON | Artichoke Dip + \$3

CRAFTED APPETIZER & CHARCUTERIE PLATTER

\$175/platter | serves 20

Assorted Cured Meats & Cheeses, Seasonal Vegetables & Dip, Chips & Salsa, Artichoke Dip

TURKEY & ROAST BEEF BUFFET

\$38/person

MEAT | Roast Turkey & Roast Beef Carving Station

SIDES | Oven Roasted Potatoes, Seasonal Vegetables, Gravy, Caesar Salad & Dinner Rolls

DESSERT | Sticky Toffee Pudding + Ice Cream & Caramel Sauce

PRIME RIB & ROAST TURKEY BUFFET

\$50/person

MEAT | Roast Turkey & Prime Rib Carving Stations

SIDES | Oven Roasted Potatoes, Seasonal Vegetables, Gravy, Mediterranean Salad & Dinner Rolls

DESSERT | Fresh Fruit Platter, Sticky Toffee Pudding & Ice Cream with Caramel Sauce

ADD ON | 42oz NORTHERN GOLD TOMAHAWK STEAK

\$95 (serves 2-4) Charbroiled & Seasoned

Plated Dinners

TWO COURSE DINNER

\$25 per person

1st | Butternut squash soup or mixed green salad to start
2nd | Oven Roasted Half Chicken & Shrimp with a white wine sauce, mashed potatoes & seasonal vegetables

Dessert ADD ONs + \$6.00 | Sticky Toffee Pudding served with ice cream & caramel sauce

THREE COURSE DINNER

\$32 per person

1st | Butternut squash soup or mixed green salad to start
2nd | 7oz Sirloin Steak wrapped in bacon, topped with peppercorn sauce, mashed potatoes and seasonal vegetables
3rd | Sticky toffee pudding served with ice cream and caramel sauce

Plated Party Packages

MEAT LOAF

\$20/person
Served with vegetables,
mashed potatoes and gravy.

STUFFED CHICKEN BREAST

\$20/person
Stuffed with bacon, feta and spinach with a white wine cream sauce. Served with vegetables and mashed potato.

SEAFOOD PENNE

\$20/person
Penne tossed with clams,
salmon shrimp and peppers in
a creamy rose sauce. | GF

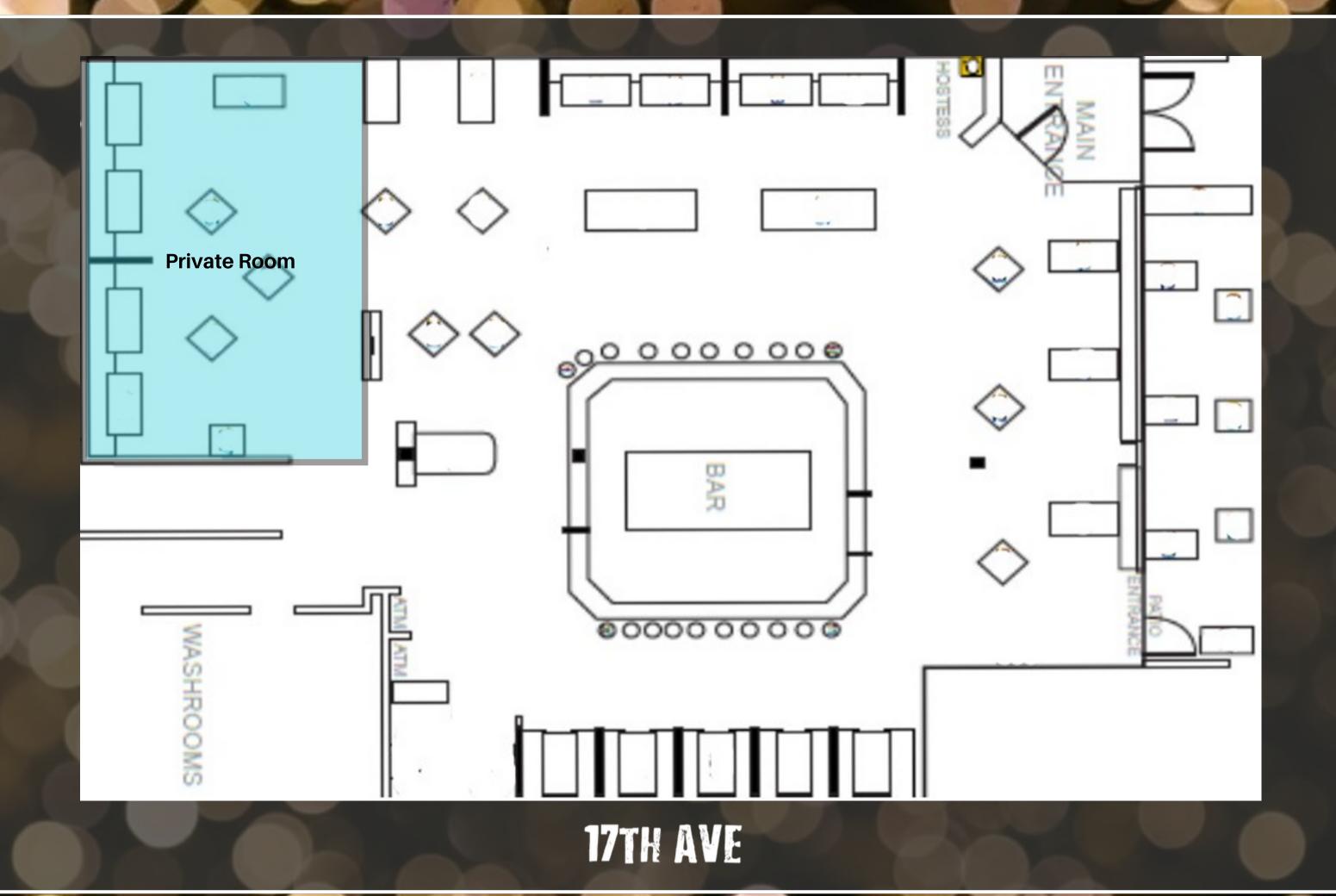
SALMON

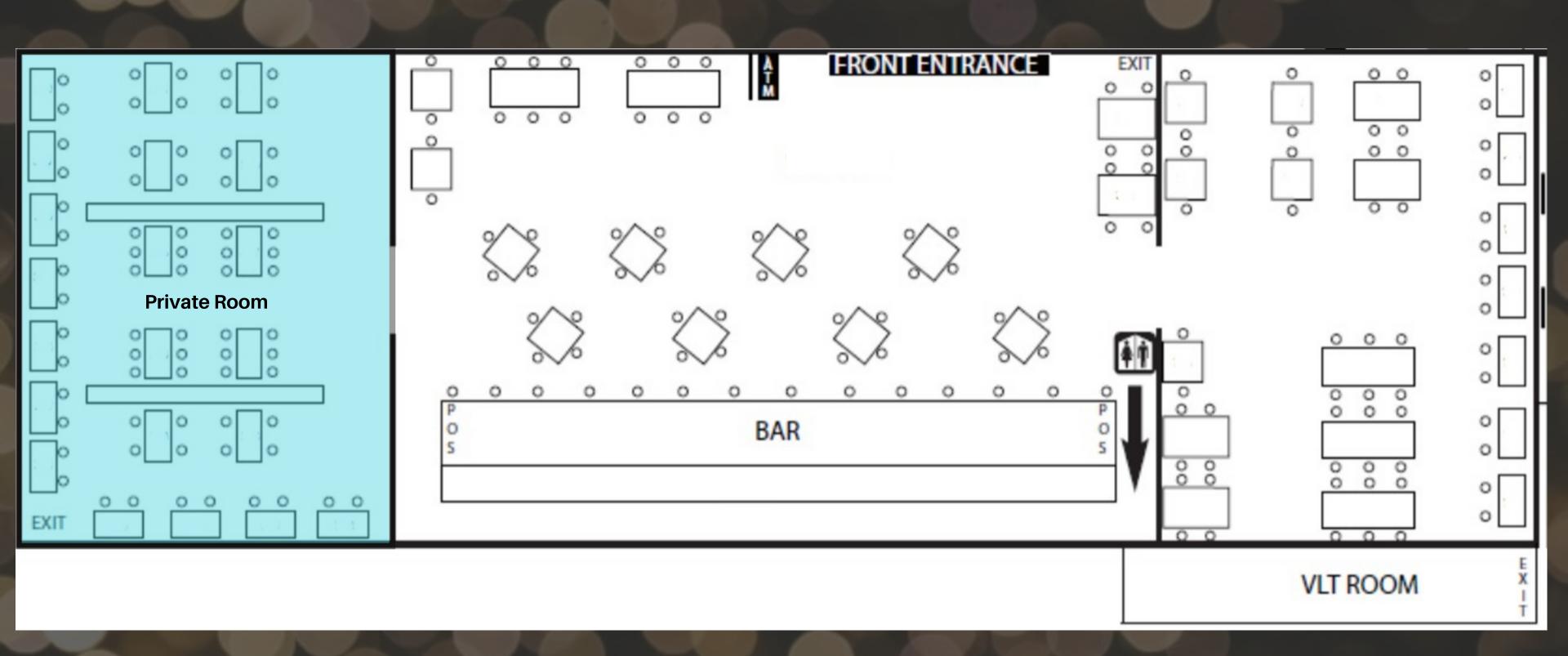
\$24/person
Broiled Atlantic Salmon
Tarragon drizzled with white
wine butter sauce and served
with oven roasted potatoes
and seasonal vegetables. | GF

VEGETARIAN OPTIONS

\$17.50/person
Vegetarian Lasagna or Stuffed
Pepper with rice, feta and
tomato sauce.

Dessert ADD ONS + \$6.00 | Sticky Toffee Pudding or Chocolate Almond Cake | GF





BRENTWOOD

