

Lily Lake

HATHEWAY
P A V I L I O N

Business & Banquet Menu 2016

(506) 693-1365



Hatheway Breakfast

Lily's Continental Breakfast Buffet

Assorted Chilled Juices
 Selection of Fresh Baked Croissants, Assorted Muffins, Lily's Own Tea Biscuits ~ NB Maple Syrup,
 Crosby's Molasses and Danish Pastries
 Butter and Assorted Spreads
 Freshly Brewed Coffee & Tea
\$8.95 per person

Charles Gorman Healthy Alternatives Buffet

Assorted Chilled Juices
 Individual Yogurt
 Whole Fresh Fruit
 Chewy Fruit Granola Bars
 Freshly Brewed Coffee & Tea
\$10.95 per person

Rockwood Park's Rise and Shine Breakfast

Assorted Chilled Juices
 Assorted Muffins, Banana Bread, Cinnamon Rolls, Tea Biscuits with Butter & Assorted Spreads
 Seasonal Fresh Fruit Platter with Yogurt Honey Dip
 Assorted Cereals & Milk
 Individual Yogurt
 Fresh Brewed Coffee & Tea
\$12.95 per person

The Hatheway Breakfast Buffet *(Minimum 40 guests)*

Assorted Chilled Juices
 Seasonal Fresh Fruit Salad with Honey Yogurt Dip
 Oatmeal Station with Raisins, Honey, Brown Sugar & Milk
 Fresh Scrambled Eggs
 Bacon, Ham, or Sausage (Choose Two)
 Home Fried Potatoes
 Assorted Pastries, Muffins, Danish, Croissants, & Bagels with Flavored Creamed Cheeses
 Fresh Brewed Coffee & Tea
\$16.95 per person

Lake Side Plated Breakfast *(Minimum 25 guests)*

Assorted Chilled Juices
 Scrambled Eggs
 Bacon, Ham or Sausage (Choose Two)
 Home Fried Potatoes
 Fresh Fruit Garnish
 Baskets with assorted Muffins, Danish & Croissants with Butter & Assorted Spreads
 Fresh Brewed Coffee & Tea
\$15.95 per person

Add a Toasting Station to any breakfast \$2.25 per person

Everyday Enhancements

Cold Beverages

Bottled Water	\$2.75
Perrier Water	\$3.75
Soft Drinks	\$2.50
White and Chocolate Milk	\$2.50

Hot Beverages

Coffee	\$2.25
Decaf Coffee	\$22.50 (per pump)
Red Rose Tea	\$2.25
Herbal Tea	\$2.25
Hot Chocolate	\$2.25

Assorted Nutritional Bars \$1.50 each

Muffins, Danishes, Croissants, Tea Biscuits, Banana Bread, Cinnamon Rolls and Assorted Squares
\$1.75 each

Whole Fresh Fruit \$1.75 each **Fruit Salad** \$2.50 per person (Minimum 15 people)

Individual Yogurt \$2.25 each

Assorted Cookies \$14.95 by the dozen

Assorted Squares \$21.00 by the dozen

Display Tray Sliced Seasonal Fruit with Honey Yogurt Dip (Minimum 15 people)
\$3.00 per person

Display Tray Seasonal Vegetable Tray with Dip (Minimum 10 people)
\$2.25 per person

Antipasti Platter Italian cured meats (Prosciutto, Assorted Pepperoni, and Genoa Salami (*when available), Marinated Olives, Grilled Vegetables and Feta Cheese, Baguettes, Bread Sticks & Hummus (Minimum 20 people)
\$5.95 per person

Domestic or Imported Cheese Tray (Minimum 15 people)
Served with Crackers & Bread Sticks garnished with Grapes
Domestic \$4.25 per person *Imported* \$5.25 per person
Add on Imports .75 per person

Baskets of Pretzels	\$5.95 (serves 6-10)
Baskets of Chips	\$5.95 (serves 6-10)
Tortilla Chips & Salsa	\$6.95 (serves 6-10)

*Prices are subject to change without notice
All menu items subject to 15% H.S.T. & 15% gratuity*

The Board of Directors Luncheons

The Sponsors

Assorted Sandwich Platter (1.5 per person)
 Roast Beef, Ham and Cheese, Tuna Salad, Egg Salad, Chicken Salad
 Assorted Cookies
 Tea & Coffee
 \$10.95 per person

The Entrepreneur

Chef's Soup of the Day **OR** Fresh Garden Salad
 Assorted Sandwiches (1.5 per person)
 Egg Salad, Tuna Salad, Chicken Salad, Turkey, Ham & Cheese garnished with Pickles
 Chip Baskets
 Assorted Sweets
 Tea & Coffee
 \$14.95 per person

The Investors Build your Own Sandwich Bar

Chef's Soup of the Day **OR** Garden Salad
 Creamy Potato Salad
 A selection of Breads/ Multi Grains, Croissants, Wraps, Focaccia, Ciabatta & Brioche
 Served with Deli Meats, Roast Beef, Black Forest Ham, Shrimp Salad, Egg Salad, Fresh Turkey
 Fresh Garden Toppings, Swiss Cheese, and Assorted Spreads
 Chips
 Assorted Sweets
 Tea & Coffee
 \$19.95 Lunch
 \$22.95 Dinner

Build Your Own Taco Bar

Chef Soup of the Day or Mixed Greens
 Mexican Rice
 Spiced Chicken & Beef and Bean with Soft Taco Shells, Peppers, Onions, Shredded Lettuce, Tomatoes & Cheese
 Guacamole, Salsa, Hot Sauce & Sour Cream
 Citrus Cheese Cake
 Tea & Coffee
 \$22.95 per person

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The Adventurers Luncheon Buffet

Minimum of 50 Guests
11:30 am-1:30 pm
(Lunch Time Only)

Served with Fresh Baked Rolls & Butter

Appetizer

Select two of the following:

Chef's Soup of the Day
Tossed Salad with Assorted Dressings
Caesar Salad or Greek Salad
Three Bean Salad, Greek Pasta Salad
Vegetable Tray

Entrees

Select one of the following:

Maple Glazed Salmon
Jack Daniel's Tenderloin Tips
Beef or Vegetarian Lasagna
Haddock with Lemon Caper Cream
Lily's Own Chicken or Beef Pot Pie
Teriyaki Chicken Stir Fry

Served with

Herbed Oven Roast Potatoes, Mashed, Garlic Mashed, or Lily's Own Rice

Medley of Fresh Garden Vegetables

Sweet Endings

Chocolate Mousse with Oreo Crumble and Assorted Sweets Tray

Tea & Coffee

\$22.95 per person

Add on one extra hot item from above from selection of entrees for **\$4.95** per person

Team Builders Served Lunches

Minimum of 30 Guests

11:30AM-1:30PM

**All Menu Items include Fresh Baked Rolls & Butter
And Fresh Brewed Tea or Coffee**

Lily's Own Honey Glazed Chicken ~ Boneless, Skinless Breast of Chicken seasoned with fresh herbs and grilled to perfection

\$19.95

Chicken Cordon Bleu (4 oz.) with Basil Pesto Cream

\$23.95

Atlantic Salmon (4 oz.) Baked and served with a Roasted Red Pepper Salsa

\$19.95

Lily's Own Chicken or Beef Pot Pie

\$15.95

Tenderloin Tips in Jack Daniel's Demi Glaze

\$19.95

Maple Pecan Roasted Pork Loin with Caramelized Apples

\$17.95

Maple Curry Chicken Penne

\$19.95

Parmesan Crusted Haddock with Lemon Dill Cream

\$17.95

All Luncheon Entrées include your choice of:

Herb Roasted Potato, Creamy Mashed, Lily's Own Rice

Served with

Medley of Fresh Garden Vegetables

Select one of the following Desserts:

Chocolate Mousse with Fresh Berries and Fruit Coulis

Homemade Apple Crisp with Caramel

Tiramisu

Lemon Cream Cake

Kahlua Cream Trifle (add \$1.00)

Enhance your Luncheon Menu with:

Soup of the Day **\$2.99 per person**

Fisherman or Clam Chowder (cup) **\$3.99 per person**

Salad: \$2.99 per person

Fresh Garden with choice of Dressing, Caesar, Greek, Thai Fusion, Lily's Own Paradise, & Lily's Own Spinach Salad

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The Hidden Gems Plated Dinner

Minimum of 50 guests

Select one of the following Appetizers:

Fresh Garden Salad (with choice of Dressings), **Caesar Salad** or **Chef's Soup of the Day**

Greek, Thai Fusion Salad, Paradise Salad, Lily's Own Spinach Salad, (add \$1.00 per guest)
Seafood Chowder (add \$2.99 per guest)

Entrees

Roast Turkey & Dressing with Cranberry Sauce
 \$25.95 per person

8oz Rosemary Peppercorn Rubbed Prime Rib slow roasted with Yorkshire Pudding & Au Jus
 \$34.95 per person

Grilled Centre Cut Beef Tenderloin (6 oz.) with Roasted Garlic & Mushroom Sauce
 \$35.95

Bay of Fundy Seafood Medley
Flaky Phyllo Shell with Shrimp & Scallops served on Poached Salmon with Lemon Dill Cream
 \$29.95

Chicken Asiago Stuffed with Spinach, Sausage (Optional) & topped with a Honey Dijon Sauce
 \$27.95

Atlantic Salmon with Maple Glaze
 \$25.95
Topped with Crab & Citrus Dill Butter
 \$27.95
With Hearty Lobster Cream Sauce
 \$32.95

Chicken Cordon Bleu with Pesto Cream
 \$25.95

Pecan Crusted Pork Tenderloin Medallions with Maple Apple Balsamic Reduction
 \$27.95

Lily's Own Honey Glazed Chicken ~ Boneless, Skinless Breast of Chicken seasoned with fresh herbs and grilled to perfection
 \$25.95

Rack of Lamb ~ French Cut Lamb grilled with a Chili Raspberry Glaze
 \$30.95

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All Entrées served with your choice of one of the following:

Herb Roasted Potato, Garlic Mashed,
Creamy Mashed Potato or Basmati Rice

Served with

Medley of Seasonal Vegetables

Dessert Selections

Farm House Strawberry Shortcake
House Made Apple Crisp with Caramel Drizzle
Tiramisu
Chocolate Mousse with Oreo Crumble
Ice Cream Crepes with Choice of Sauce
Chocolate Truffle Cake ~ Sweet & Salty
Cheese Cake with Choice of Sauce

Sauce Selections

Chocolate, Strawberry, Caramel
Butterscotch, Raspberry, Blueberry

Gluten Free Options (\$1.00 extra per person)

Gluten Free Chocolate Torte
Peanut Butter Fudge Cake

Fisher Lakes Hip of Beef Buffet

Minimum of 50 People

Chef's Signature Soup
Oven Fresh Rolls & Crackers

Garden Green Salad with Assorted Dressings or Caesar Salad
Roasted Vegetable Pasta Salad
Broccoli & Bacon Salad
Coleslaw

Chef Carved AAA Hip of Beef with Demi Glaze

Select one of the following:

Grilled Chicken in Pesto with Sundried Tomatoes, Spinach & Parmesan
Roasted Vegetable Penne Marinara
Lily's Own Honey Glazed Chicken
Salmon in Lemon Pepper Cream
Maple Roasted Pork Loin
Beef or Vegetarian Lasagna

Seafood Casserole add \$4.95 per person

Served with one of the following:

Herb Roasted Potato, Garlic Mashed
Creamy Mashed Potato or Lily's Own Rice

Medley of Garden Vegetables

Assorted Dessert Table

Tea & Coffee included

\$30.95 per person

Select an additional entrée for \$4.95 per person.

Upgrade to AAA Prime Rib Beef au jus
\$5.95 per person

The Wallace MacMurray Deluxe Dinner Buffet

Minimum of 50 Guests

**Chef's Signature Soup
Oven Fresh Rolls & Crackers**

Lily's Spinach Salad with Bacon, Mushroom & Egg served with our House Dressing, Tomato Basil & Cucumber Salad, and Broccoli & Bacon Salad

Moosehead Beer Steamed Mussels with Drawn Garlic Butter

Select your Carving:

Chef Carved AAA Hip of Beef with Demi Glaze
Brown Sugar Glazed Ham with Assorted Mustards
Roasted Turkey with Stuffing and Pan Gravy

Select one of the following:

Coconut Curry Atlantic Salmon
Lily's Own Chicken Cacciatore
Roasted Vegetable Ragout on Portabella with Goat Cheese
Rosemary Crusted Pork Loin with Maple Apple Balsamic Reduction
Maple Curry Chicken Pasta
Fundy Seafood Casserole

Select one of the following:

Herb Roasted Potato, Garlic Mashed
Creamy Mashed Potato or Lily's Own Rice

Served with

Medley of Seasonal Vegetables

Assorted Dessert Table

Tea & Coffee included

\$33.95 per person

Select an Additional Entrée for \$4.95 per person

**Upgrade to AAA Prime Rib Beef au jus
\$5.95 per person**

Lake View Surf & Turf

Minimum 50 Guests

**Bay of Fundy Clam Chowder
Garden & Caesar Salad**

Choose one of the following:

Smoked Atlantic Salmon Platter with Fresh Baguettes, Capers, Onion and Cream Cheese

OR

PEI Mussels Steamed in Moosehead Pale Ale Beer

Surf

Atlantic Seafood Casserole with Scallops, Shrimp, Crab, Haddock, & Salmon in a Rich Cream Sauce Topped with Bubbling Melted Cheese

Turf

Chef Carved AAA Hip of Beef with Demi Glaze

Choose one of the following:

Champagne Poached Atlantic Salmon with Lemon and Fresh Dill

Rack of Lamb ~ French Cut Lamb grilled with a Chili Raspberry Glaze

Greek Citrus Chicken ~ Garlic, Lemon and Lily's Own Seasoning

Whole Lobster with Drawn Butter (surcharge will apply based on Market Price)

Served With Your Choice of:

Herb Roasted Red Potatoes, Creamy Mashed Potatoes or Lily's Own Rice Pilaf

Served With

Medley of Seasonal Vegetables

Assorted Dessert Table

Tea & Coffee Included

\$49.95 per person

International Flavors

Taste of Italy

Minimum 50 Guests

Appetizers

Minestrone Soup
Mushrooms & Peppers, Feta Cheese, & Grilled Vegetables
Caesar Salad
Tomato Basil Cucumber Salad

Entrees

Grilled Chicken Picatta-Stuffed with Prosciutto in Lemon Caper Cream
Beef & Sausage Lasagna with Three Cheeses
Roasted Vegetable Ragout Served in a Marinated Portabella
Fresh Herb Pasta in Olive Oil
Rosemary Focaccia

Desserts-Includes Coffee & Tea

Tiramisu
Biscotti with Flavored Creams
Custard Tarts with Assorted Berries

\$31.95 per person

Add on:

Antipasti Platter-Cured Meats, (Prosciutto, Assorted Pepperoni and Genoa Salami), Marinated Olives, Grilled Vegetables, Feta Cheese, Baguettes, Breadsticks and Hummus.

\$5.95 per person

Taste of India (Spiced to Order)

Minimum 50 guests

Appetizers

Mulligatawny Soup-Chicken Based Classic Indian Soup
Chick Pea Salad
Hummus-House Made Garlic & Lemon Infused

Entrees

Butter Chicken-Plenty of Chicken in a Mild Cashew Butter Cream Sauce
Vegetable Curry-Red Curry Sauce and a Blend of Crisp Vegetables
Lamb or Beef Vindaloo-Aromatic Coriander/Curry Sauce
Samosas (An Assortment of Beef, Vegetable and Chicken)
Basmati Rice
Naan Bread

Desserts Includes Coffee & Tea

Assorted Cakes, Squares and Chocolate Mousse

\$31.95 per person

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Taste of Asia

Minimum 50 Guests

Appetizers

Won Ton Soup

Thai Fusion Salad with Romaine, Peppers, Cucumbers, Carrots, Won Ton Crisps, with Lily's Own Cilantro Sesame Dressing

Entrees

Sweet & Sour Chicken

Honey Garlic Ribs

Chicken Chow Mein

Egg Rolls

Chicken Fried Rice

Szechwan Beef or Pork

Fortune Cookies

Assorted Desserts

Coffee & Tea

\$30.95 per person

Additional Items (\$4.95 each)

Pineapple Chicken

Beef & Broccoli

Beef & Snow peas

Szechwan Shrimp

Soup Selections*

Cream of Carrot & Ginger	Coconut Curried Carrot
Roasted Butternut Squash & Maple	Sweet Potato Mango
Beef Noodle	Beef Vegetable
Roasted Beet & Apple	Cream of Mushroom
Hearty Vegetable	Corn Chowder
Tomato Basil & Parmesan	Mulligatawny
Cream of Broccoli with or without Cheddar	
Chicken Vegetable with Wild Rice (Tomato Base)	

*If there are any variations to these soups or a different soup you have in mind we can certainly accommodate.

Buffet Dessert Selections

(Choose any 6)

Layered Lemon Cream Cake
 Double Chocolate Fudge Cake
 Carrot Cake
 Layered Strawberry Shortcake
 Chocolate Truffle Cake ~ Sweet & Salty

Kahlua Trifle
 Individual Chocolate Mousse
 Fresh Fruit Cocktail
 Assorted Squares & Cookies

Chocolate Cheesecake
 Caramel Apple Cheesecake
 Blueberry Cheesecake
 Strawberry Cheesecake
 Skor Cheesecake

Gluten Free Options (\$1.00 extra per person)

Gluten Free Chocolate Torte
 Peanut Butter Fudge Cake

Maritime Kitchen Party

Minimum 50 Guests

If you are looking for some good old fashioned Maritime fun and hospitality; look no further! Bring your appetite, lose your ties, put on your lobster bibs and join us for a bountiful seafood feast and some toe tapping fun and music. Your guests will be wowed when they are greeted by our own costumed performers. Imagine the fun of a trio of talented seasoned performers making your guests part of the show in this imaginative, highly interactive night of Maritime flavored music and jokes. Enjoy a truly delightful evening of delicious food, terrific fun and talented musical entertainment. (Entertainment priced separately).

Maritime Menu

Appetizers

Fresh Baked Rolls and Creamery Butter
 Bay of Fundy Dulse
 Lily's Own Seafood Chowder

Salads

Roasted Vegetable Pasta Salad
 Creamy Caesar Salad
 Red Skinned Potato Salad
 Sliced Tomatoes and Cucumbers
 Lily's Own Coleslaw

The Starring Attraction

1 ¼ Pound Bay of Fundy Lobster in the Shell (Courtesy Cut) one per person ~ Market Price
 Moosehead Beer Steamed Mussels
 Carved Alberta AAA Hip of Beef

Served With:

Herb Roasted Red Potatoes
 Corn on the Cob

Desserts

Blueberry Cake with Hot Rum and Butter Sauce
 Chef's Choice Assorted Cheese Cakes
 Strawberry Shortcake

Add On:

Malpeque Oysters ~ Market Price
 Chocolate Fountain \$5.95 per person

Market Price per person

*Prices are subject to change without notice
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Cocktail Party & Finger Food Selections

Minimum 3 dozen per order, prices are per dozen.

A Selection of Hot and Cold Hors D'oeuvres

Pesto Chicken Pin Wheels _____	\$19.95 per dozen
Bruschetta Bites on Garlic Toasted Baguettes _____	\$19.95 per dozen
Pulled Pork Won Tons with Chipotle Lime Sour Cream _____	\$19.95 per dozen
Baked Chicken Bites with Choice of Dipping Sauce _____	\$19.95 per dozen
Seasoned Meatballs Baked your Choice of Sauce _____	\$21.95 per dozen
Mini Pita Pockets Stuffed with Chicken and Cranberry Mayo _____	\$21.95 per dozen
Mini Spring Rolls with your Choice of Dipping Sauce _____	\$20.95 per dozen
Cucumber Topped with fresh Mozzarella, Tomato, & Basil _____	\$19.95 per dozen
Crab Stuffed Mushrooms Caps _____	\$20.95 per dozen
Crab Cakes with a Creamy Salmon Dip _____	\$22.95 per dozen
Mini Chicken Brochettes with Sweet Thai Chili Sauce _____	\$22.95 per dozen
Mini Tornadoes (Chicken Wrapped in Bacon) with Choice of Sauce _____	\$22.95 per dozen
Vegetarian Samosas _____	\$19.95 per dozen
Chef Jared's Perogies _____	\$19.95 per dozen
Lily's Own Fried Ravioli _____	\$23.95 per dozen
Spinach and Feta Cheese Wrapped in Phyllo Pastry _____	\$23.95 per dozen
Mini Filet Mignon with Jack Daniels Sauce _____	\$23.95 per dozen
Brochette Beef Tenderloin with a Honey Garlic Glaze _____	\$23.95 per dozen
Shrimp Rumaki Skewers with Caramelized Chili and Brown Sugar _____	\$23.95 per dozen
Seared Scallops in Maple Ginger Cream _____	\$25.95 per dozen
Lobster Stuffed Mini Portabella Caps _____	\$25.95 per dozen
Smoked Salmon Pin Wheels with Concord Grape Cream Cheese _____	\$24.95 per dozen
Scallops Wrapped in Bacon with Choice of Dipping Sauce _____	\$27.95 per dozen

Dipping Sauce Selection

(Additional Sauce \$0.25 Per Person)

Honey Garlic, BBQ, Sweet & Sour,
Plum, Cocktail Sauce, Sweet Thai Chili,
Honey Mustard, Dijon Mustard
Hot Mustard

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Displayed Items

Bread Bowl Dips

(10-12 people)

Spinach and Artichoke Dip **\$30.95**

Hummus Dip with Naan Bread and Crudité **\$29.95**

Lobster Dip **\$49.95**

(Served Warm with Assorted Crackers & Tortilla Chips)

Nacho Fiesta Dip (20 people) **\$44.95**

(Served Cold with Assorted Crackers & Tortilla Chips)

Baked Brie Cheese with Cranberry **\$45.95**

and Caramelized Onions (Served with Assorted Crackers)

Assorted Finger Sandwiches **\$8.00 per person**

1.5 Per person-Select 6

Ham & Cheese, Egg Salad, Chicken Salad, Tuna Salad, Roast Beef, Cream Cheese & Cherry, Cream Cheese & Asparagus, Sliced Roast Beef with BBQ Ranch & Smoked Gouda, Pesto Chicken Salad with Spinach & Roasted Red Peppers, Pineapple Curried Ham, Lemon Dill Tuna, Greek Chicken Wraps, and Lobster Salad (add \$4.99 per person)

Build Your Own Nacho Bar **\$9.95 per person**

Tortilla Chips, Salsa, Cheese, Black Olives, Peppers, Tomatoes, Onions, Guacamole, & Sour Cream

Tiger Shrimp Pineapple Pyramid **\$275.00**

A Tower of 100 Shrimp with Tangy Seafood Sauce

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Late Night Cravings

(Minimum 40 guests)

Grilled Hot Dogs or Cheese Burgers **\$5.95 per person**

Sliders: Pulled Pork, Breaded Chicken Burger, or Shaved Beef (2 per person) **\$6.95 per person**

Poutine Bar ~ Build Your Own **\$6.95 per person**

Classic Acadian Style with Cheese Curds, Seasoned Turkey Gravy and Beef Gravy

Pizzas **\$23.95 each**

Available with a Variety of Toppings (16 inch)

Works

Pepperoni & Cheese

Cheeseburger

Vegetarian

Greek

Chicken Pesto

All Meat

BBQ Chicken

Nacho Bar Build Your Own **\$8.95 per person**

Tortilla Chips, Salsa, Cheese, Black Olives, Peppers Tomatoes, Onions, Guacamole & Sour Cream

Taco Bar **\$12.95 per person**

Taco Shells-Soft, Hard & Chips, Beef & Chicken Fillings, Shredded Lettuce, Chopped Tomatoes, Chopped Onions, Diced Avocados & Guacamole, Shredded Cheeses, Taco Sauce, Sour Cream, Hot Sauces, & Fresh Salsa.

Potini Bar **\$4.95 per person**

Creamy Mashed Potatoes, Sweet Potatoes

Select any Three Toppings:

Peppercorn Gravy, Jack Daniels Gravy

Broccoli & Cheese, Creamy Mushroom, Bacon & Cheese, Brown Sugar/Marshmallow & Cinnamon

Reception Items

(Buffet Add Ons)

(50 People minimum)

Mussels

Select one of the Following Sauces-White Wine, Tomato Pernod, Beer & Garlic, Sweet Chili Lime or Curry Cream

\$6.95 per person

Shrimp Provincial

Jumbo Shrimp Sautéed in Garlic Butter, Black Olives, Green Onions, Tomatoes, & Pernod

\$25.95/Dozen

Scallop Casino

Scallops Sautéed in Bacon, Tomatoes, Green Onion, Garlic & Cream Sauce

\$27.95/Dozen

Carving Stations

Hip of Beef with Rolls, Horseradish and Mustards-Serves 50 Guests **\$450.00**

Maple Glazed Ham with Rolls, Assorted Mustards-Serves 40 Guests **\$200.00**

Pork Loin with Rolls, Apple Sauce-Serves 25 Guests **\$150.00**

Prime Rib with Rolls and Au Jus-Serves 30 Guests **\$550.00**

Extra Carving Stations \$30.00 per hour per Chef

Sweet Displays

Chocolate Fountain (Minimum 50 people)

With a Buffet \$5.95 per person

Without a Buffet \$6.95 per person

Chocolate Covered Strawberries (Tree) 100 Berries

Seasonal Market Price

Candy Buffet (Minimum 50 people)

Jars of all your Favorite Candies ~ A Crowd Pleaser

Price subject to type of candy requested.

Base price \$4.75 per person

BAR PRICING

Host Bar

Host pays for the drinks.
Prices are subject to 15% gratuity.

Cash Bar

Guests purchase their own drinks.

Bartender Services

In the event that total sales are less than \$400.00 on a cash or host bar, exclusive of HST and gratuity, a labour charge of a flat rate of \$75.00, maximum 3 hours, therefore \$25.00 per hour per bartender will apply.

The Lily Lake Pavilion Inc. is the only licensed authority to sell and serve liquor on the premises.

BEVERAGE LIST

Single Shot ~ House Brand	\$6.00
Single Shot ~ Premium	\$6.50
Domestic Beer	\$5.50
House Wine	\$7.00
Coolers	\$6.50
Liqueurs	\$6.50
Cocktails	\$8.00

Punch

(By the gallon)

Champagne Punch	\$80.00
Wine Punch	\$80.00
Fruit Punch	\$50.00
Rum & Eggnog	\$95.00

Approximately 25 servings per gallon

Non Alcoholic Beverages

Soft Drinks (canned)	\$2.25
Fruit Juices (bottled)	\$2.75
Bottled Water	\$2.50
Perrier	\$3.00

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