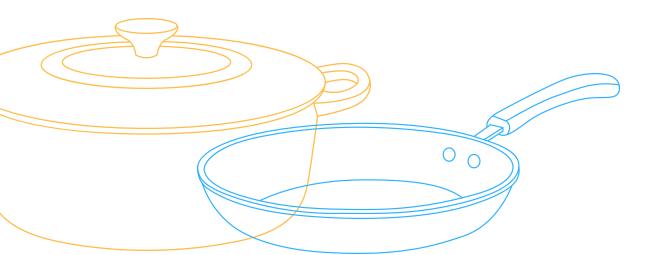


Each meal feeds 200-300 community members. Prices include the cost of dishware and cutlery.

MAINS

MAINS	
CHILI AND GARLIC TOAST A hearty beef and vegetable chili served with oven-toasted garlic bread.	\$350
SAUSAGE AND PEROGIES Italian sausage and perogies with sour cream, bacon, fried onion, and chives. Add cabbage rolls for \$180.	\$350
PULLED PORK BURGER WITH COLESLAW Classic BBQ pork and coleslaw on a hamburger bun. Add fries for \$75.	\$350
HONEY BBQ CHICKEN WITH CAESAR SALAD AND VEGGIE RICE PILAF Fried chicken drumsticks tossed in a honey BBQ glaze, served with a classic caesar salad and vegetable rice pilaf.	\$475
FISH AND CHIPS WITH COLESLAW Deep-fried battered pollock with steak cut fries, coleslaw, and tartar sauce.	\$475
BURGER AND FRIES BBQ beef patties with lettuce, tomato, ketchup, mustard, relish, and mayo. Served with crispy steak-cut fries.	\$550

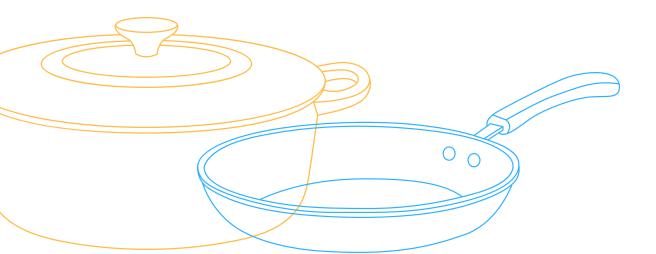




\$600

PORK CHOPS WITH COLESLAW AND VEGGIES

A big feast that includes pork chops in a rich mushroom gravy, served with coleslaw and seasoned roasted vegetables. Add garlic bread for \$50.	*
ROAST BEEF AND MASHED POTATOES A big feast that includes roast beef and gravy with garlic mashed potatoes, served with seasoned roasted vegetables, and oven-toasted garlic bread.	\$625
PASTA	
BEEF MARINARA ROTINI A hearty beef and vegetable marinara served on a bed of rotini.	\$250
MAC N CHEESE Classic macaroni with a cheddar and mozza cream sauce.	\$275
SPAGHETTI AND MEATBALLS Spaghetti with marinara sauce loaded with Italian meatballs and vegetables.	\$300
CHICKEN ALFREDO PENNE Roasted chicken breast in a rich alfredo and penne bake with mozza.	\$375



Add garlic bread to any pasta dish for \$50



SALAD

COLESLAW \$75

Shredded green and red cabbage with carrots and a sweet coleslaw dressing.

CAESAR \$150

Fresh romaine with bacon, parmesan, garlic croutons, and a creamy caesar dressing.

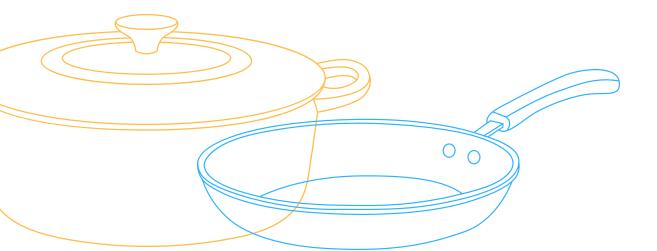
SPINACH \$150

Fresh spinach with almonds, cranberries, feta cheese, and a mandarin orange dressing.

GREEK \$250

Cucumber, spinach, cherry tomatoes, red onions, green peppers and kalamata olives mixed with feta cheese and a red wine vinaigrette.

Add fruit to any dish for \$75 Add dessert cake to any dish for \$75





BREAKFAST & LATE LUNCH

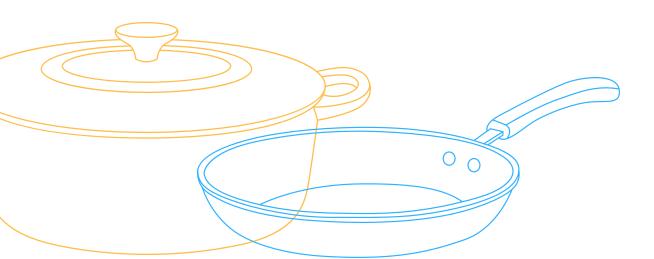
Each meal feeds 200-300 community members. Prices include the cost of dishware and cutlery.

BREAKFAST

WAFFLES Golden waffles served with butter and syrup.	\$175
FRENCH TOAST Cinnamon French toast pan-fried, served with butter and syrup.	\$200
BREAKFAST SAUSAGE Pork breakfast sausage served with syrup.	\$175
CHEDDAR SCRAMBLED EGGS Classic scrambled eggs with cheddar cheese, served with hot sauce.	\$175
HASHBROWNS Deep-fried seasoned shredded potatoes served with ketchup.	\$175

Add fruit salad for \$150

COMBINE ANY THREE BREAKFAST OPTIONS FOR \$450





LATE LUNCH

SHRIMP STIR-FRY WITH FRIED RICE AND GREEN ONION CAKES

\$600

Shrimp and vegetables cooked in teriyaki sauce served on a bed of veggie fried rice. Comes with deep-fried green onion cakes, soy sauce, and sriracha.

ELK SHEPARD'S PIE WITH BANNOCK

\$650

Ground elk shepherd's pie topped with gravy. Served with Bannock - a Boyle Street favourite!

BUTTER CHICKEN WITH COCONUT RICE AND SAMOSAS

\$700

Chicken breast cooked with chickpeas and vegetables in a butter chicken sauce. Served on a bed of coconut rice with vegetable samosas and sweet mango chutney.

*BREAKFAST AND LATE LUNCH ITEMS CAN BE SELECTED FOR REGULAR LUNCH SERVICE AS WELL

