

Lindsay Inn

Meeting Menus

Coffee Service

Each Pot (8 - 10 cups)	\$8.00
Large Urn (price per cup requested)	\$1.00

Water Service (based on a one time service)

20 guests	\$8.00
50 guests	\$15.00
100 guests	\$ 25.00

Continental Breakfast

Coffee, Tea, Muffins and Juice	\$3.50 per person
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Menu Ideas

(prices based on per person with a 30 guest minimum)

Light Lunch Special \$5.50

- * Sandwich tray
 - * Pickle tray
 - * coffee and tea
- (Sandwich tray consists of egg salad, roast beef, tuna, and ham. Mix of white and whole wheat bread)

Sandwich Buffet \$7.00

- * Fresh buns, Assorted Meats (Roast beef, ham, sliced chicken or turkey)
- * Cheese tray
- * Relish tray
- * Coffee and Tea

Deluxe Sandwich Buffet \$8.75

- * Soup
- * Two choices of Salads (Garden with three dressings, potato, macaroni, coleslaw, cold pasta, seafood.
- * Fresh buns, assorted meats (Roast beef, ham, sliced chicken or turkey)
- * Cheese tray
- * Relish tray
- * Vegetables & Dip,
- * Coffee and Tea.

Add Mini Squares to any of the above for an additional \$1.50 per guest

Buffet Menu

Elegant Chicken.....\$14.95

Fresh dinner rolls, Crispy, potato salad and Creamy Pasta salad. Golden mashed potato, Braised green peas. Tender chicken breast cooked in a creamy white wine and mushroom sauce. Apple Crisp for dessert.

Honey Glazed Ham\$15.25

Fresh dinner rolls, Mixed greens with fennel dressing, crispy salad. Creamy whipped potatoes, Stuffed tomatoes with cheese. Succulent broiled Ham baked in honey sauce and served with pineapple. Assorted Pies with fresh whipped cream for dessert.

Veal Parmigiana.....\$15.95

Fresh dinner rolls, Snow pea and potato salad, coleslaw salad, Seasoned roasted potatoes and mixed fresh vegetable ragout, A tender piece of Veal breaded in a parmesan mixture, baked to perfection served with a light marinara sauce. Tiramisu for dessert.

International Buffet.....\$24.95

Fresh dinner rolls, Garden salad, crispy salad, coleslaw salad, Mashed potato, Roast beef cooked to medium rare and served with horseradish sauce. Swedish meatballs, Vegetarian pasta (penne noodles served with a marinara sauce) Elegant chicken, Fruit cups and Chocolate Mousse for dessert.

Roast Beef\$16.35

Fresh Dinner rolls, Garden salad Coleslaw salad, Crispy salad, Roasted seasoned potatoes and mixed vegetable ragout, Roast beef (au jus) baked to medium rare served with homemade beef gravy and horseradish sauce. Assorted homemade pies and Fruit cups for dessert.

Chicken Cordon Bleu.....\$15.85

Fresh dinner rolls, Pasta and dill salad, Three bean salad, coleslaw salad, Braised baby carrots in butter herb sauce, Roasted seasoned potatoes. A breaded chicken breast stuffed with Swiss cheese and Black Forest ham, breaded and then baked to golden brown, Creme anglaise for dessert.

Chicken Morengo.....\$19.65

Fresh dinner rolls, Mandarin orange and red onion salad, fresh spinach with red wine vinaigrette dressing, wild rice and pepper salad, Vegetable fassili with a creamy sauce, This dish combines fresh chicken breast with tomato, olives and white wine. Tiramisu for dessert.

Piccata Chicken.....\$18.95

Fresh dinner rolls, Waldorf, cabbage slaw salad, roasted tomato and mozzarella pasta salad, Glazed mixed carrots and parsnips, Brown rice. A fresh chicken breast is seasoned, floured, baked and served with pan drippings, lemon juice and parsley. Creme caramel for dessert.

Festive Turkey.....\$16.35

Fresh dinner rolls. Coleslaw and fresh garden salad (three dressing choices) Baby carrots drizzled with butter, Golden mashed potatoes, Turkey baked to perfection, savory stuffing, homemade cranberry sauce, turkey gravy. Assorted pies for dessert.

** All buffet menus include a coffee or tea service with dessert.*

** All prices subject to 8% PST 7% GST and % gratuity*

** All prices subject to change*

Plate Service Menu

Elegant Chicken.....\$14.45

Appetizer:

Butternut squash soup

Main course:

*Tender chicken breast cooked in a creamy white wine and mushroom sauce.
Served with "au gratin" scalloped potatoes and cauliflower hollandaise.*

Dessert:

Our own homemade carrot cake with delicious cream cheese icing.

Caramelized Chicken.....\$16.35

Appetizer:

Mixed greens served with a light fennel dressing

Main course:

A tender baked chicken breast smothered with a caramelized garlic and sugar mixture baked to golden brown, fettuccine Alfredo and sweet peas steamed with butter

Dessert:

Angel food cake with fresh cream and berries

Chicken Stuffed Potatoes.....\$18.95

Appetizer:

Cobb salad, a chopped salad served on a bed of greens including, tomato, egg, bacon, onion, chicken and zucchini all topped off with a light oil and vinegar dressing

Main Course:

A baked potato stuffed with grilled chicken breast, mixed creamy curried vegetables and topped off with cheese.

Dessert:

Apple cobbler cake with custard

Stuffed Pork Tenderloin.....\$14.45

Appetizer:

Melon with prosciutto

Main course:

Stuffed Pork Tenderloin served with a rosemary and red wine sauce, onion and garlic roasted potatoes and a medley of mixed fresh vegetables steamed with butter.

Dessert:

Home style apple crisp

Glazed Pork.....14.95

Appetizer:

Italian Garden Salad (romaine and iceberg lettuce, red onion, black olives, served with our own homemade Italian oil and vinegar dressing.

Soup:

Cream of potato soup

Main course:

Pork tenderloin baked to perfection and drizzled with a savory au jus sauce, applesauce, golden mashed potatoes and glazed baby carrots

Dessert:

Individual mini cheesecake served with a fresh berry mixture

Festive Turkey.....\$18.55

Appetizer:

2 Crepes stuffed with a creamy chicken, white wine and mushroom filling

Soup:

Pumpkin and almond bisque

Main course:

Oven roasted turkey served with creamy garlic mashed potatoes, fresh savory stuffing, homemade cranberry sauce and turkey gravy, and steamed corn with butter.

Dessert:

Cranberry strudel coffee cake, coffee and tea.

Beef Tenderloin.....\$19.95

Appetizer:

Dartois Florentine (philo pastry filled with spinach and feta cheese, baked and served on a bed of green pepper sauce).

Salad:

Chef salad served with vinaigrette dressing

Main course:

Baked tenderloin of beef served with a Portobello mushroom sauce, seasoned roast potatoes, and a steamed julienne of mixed vegetables.

Dessert:

Chocolate truffle loaf with sweet raspberry sauce.

Prime rib.....\$32.95

Appetizer:

Mixed greens with raspberry vinaigrette

Soup:

Carrot peppercorn soup

Main course:

Prime Rib (cooked to medium rare) topped with our homemade Yorkshire pudding served with mashed potatoes and homemade beef gravy, baby carrots and horseradish on the side.

Dessert: A white chocolate box filled with fresh berries

Dover Sole.....\$17.25

Appetizer:

Kaleidoscope chowder, meaty seafood chowder with shrimp, scallops and crab meat.

Main course:

Dover Sole baked to perfection and drizzled with a lemon/dill sauce. Steamed rice and fresh vegetables.

Dessert:

Crepes Suzette (2 crepes filled with citrus fruits and drizzled in an amaretto and lemon glaze)

Cornish Hen.....\$23.85

Appetizer:

Marinated vegetable and spinach salad

Soup:

Butternut squash bisque

Main course:

Cornish Hen stuffed with a wild rice and pepper stuffing, braised vegetable medley (made with seasonal fresh vegetables)

Dessert:

Almond chocolate torte with raspberry sauce

**All meals include Coffee or Tea service.*

**Add a truffle and liqueur service for an additional \$4.50 Per person.*

**Prices are subject to 8% PST and 7% GST and 15% gratuity.*

PLATTER MENU

- Fresh fruit tray** (30 - 35 guests) 100.00
Includes: Grapes, honeydew, cantaloupe, orange, berries and pineapple.
- Cheese Tray** (30 - 35 guests) 100.00
Includes: Swiss, cheddar, marble and grapes. Crackers on request.
- Vegetable Tray** (30 - 35 guests) 65.00
Includes: Cucumber, celery sticks, cauliflower carrot sticks, assorted peppers, broccoli and dip.
- Relish Tray** (20 - 25 guests) 45.00
Includes: Mozzarella olives, dill pickles, sweet mixed, bread and butter.
- Canapes** (20 - 25 guests) 65.00
Includes: Salmon, shrimp, cheese liver pate, ham and swiss cheese.
- Sandwich Tray** (20 - 25 guests) 90.00
Includes: Egg salad, roast beef, tuna and ham.
- Shrimp Platter** (20 - 25 guests) 95.00
Includes: Shrimp and cocktail sauce.
- Mini Squares** (25 - 30 guests) 50.00
Includes: namaimo bars, brownies, rocky road bars, carrot cake.
- Hot Hors D'oeuvre's** (25 - 30 guests) 65.00
Includes: Sausage rolls, mini pizza, mozzarella sticks, swedish meatballs, deep fried veggies and dip.

* All prices are subject to applicable taxes and 15 % gratuity. All prices are subject to change.

Function Room Rental

<i>Room</i>	<i>Price</i>	<i>Size</i>	<i>Classroom Style</i>	<i>Boardroom Style</i>	<i>Theatre Style</i>
<i>Window</i>	<i>\$ 75.00</i>	<i>16' x 20'</i>	<i>15</i>	<i>15</i>	<i>25</i>
<i>Skylight</i>	<i>\$100.00</i>	<i>34' x 34'</i>	<i>40</i>	<i>40</i>	<i>70</i>
<i>Reflection</i>	<i>\$100.00</i>	<i>24' x 34'</i>	<i>30</i>	<i>25</i>	<i>60</i>
<i>Ballroom</i>	<i>\$200.00</i>	<i>32' x 68'</i>	<i>80</i>	<i>40</i>	<i>130</i>

- *Prices quoted do not include weekend rentals, for Function room rentals on the weekend please request price quote.*

Meeting Room Aids:

<i>- Flip charts</i>	<i>\$5.00</i>
<i>- Overhead projector</i>	<i>\$5.00</i>
<i>- Screen</i>	<i>\$5.00</i>
<i>- Television and V.C.R.</i>	<i>\$5.00</i>
<i>- P.A. system</i>	<i>\$10.00</i>

(All meeting room aids are Subject to availability)

**Meeting Room Aids are subject to 7% GST & 8% PST*

**All meeting room rates are subject to 7% GST*

**Prices are subject to changes.*

**Meeting and Banquet rooms are available from 7:00 a.m. - 10:00 p.m. seven days a week. If you require use of our facilities beyond those hours, please call for an additional price quote.*

**All rooms are wheelchair accessible.*