

Banquet Menu 2024



Assorted Rolls and Butter

Salad Options (Choose 2)

Traditional Caesar Salad
Wild Greens Garden Salad with Italian Dressing
Greek Pasta Salad topped with Feta Cheese
Creamy Homemade Coleslaw
Homestyle Red Skin Potato Salad

Vegetable (Choose 1)

Seasoned & Herbed Vegetable Medley
Smoked Beans

Starch Options (Choose 1)

Herbed & Garlic Mashed Potatoes
Oven Roasted Potatoes
Farmers Cheese Pierogies, with Onions/Bacon and Sour Cream
Rice Pilaf with Vegetables

Meat Options (Choose 2)

BBQ Southern Style Smoked Ribs (Premium, additional costs apply)
Smoked Brisket (Chef to carve)
Smoked Pork Tenderloin
BBQ Smoked Pulled Pork with Caramelized Onions
BBQ Smoked Pulled Chicken with Caramelized Onions
Whole Smoked or Oven Roasted Chicken – (10 cut) in BBQ Sauce
Seared Chicken Breast in a Mushroom Cream Sauce
Smoked Debrazzini Sausages with Sauerkraut

Vegetarian Options – In Lieu of a Protein, or additional cost

Penne Pasta with Roasted Vegetables in (Tomato, or Rose, or Cream) Sauce

Dessert Options (Choose 1)

NY Style Cheesecake – Strawberry or Blueberry Coulis, Fruit Pies, Warmed Apple Crisp, or Cookies & Squares
Gravy, BBQ Sauce, Au Jus, Sour Cream, Salt/Pepper on Buffet Table where applicable

Contact Bill for Pricing

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