

## Barbeques

10 oz Striploin	30
12 oz T-Bone	MP
Chicken	28

Served with baked potato, mushrooms and onions, three salads, fresh baked dinner rolls, dessert and coffee or tea.

Hot Dog & Hamburger	14
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Served with three salads and cookies



## Lunch

Soup and Sandwich	16
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A freshly made homemade soup, served with a variety of sandwiches. Includes tea or coffee and dessert. Linens table cloths included.

Bottled water or soft drink	2
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## Hot and Cold Food Trays

Hors d'oeuvre receptions are available. Each tray serves approximately 30 people. Minimum order of ten trays.

COLD	
Fresh Vegetable	46
Assorted Sandwiches	48
Assorted Croissants and Wraps	55
Assorted Fruit	52
Mexican Dip	48
Cookie Assortment	40
Cheese and Cracker	55
Cheese, meat and crackers	65
HOT	
Bacon Wrapped Scallops	75
Chicken Fingers	70
Cod Nuggets	65
Spring Rolls	55
Battered Shrimp	60
Salmon & Dill Quiche	60
Seasoned Chicken Wings	70
Homemade Meatballs	65
Onion Rings	65
Bruschetta	55
Sliders	90
Bacon Wrapped Tenderloin	90

### Additional fees

Table service per tray	4
Per chaffing server	15
Server, per hour	16

Events with no service required will include a \$60 clean-up fee.



Designed by Brandon Sullivan.ca

## Buffet

30 per person

Our delicious hot buffets consist of three hot and three side dishes of your choice, oven roasted potatoes, fresh dinner rolls, dessert and coffee or tea.

The buffet is based upon a generous portion per person. Minimum of 50 people required for buffet meals.

### Hot Dishes

- Honey Glazed Boneless Chicken
- BBQ or Sweet/Sour Meatballs
- Homemade Lasagna
- Cod Au Gratin
- BBQ Boneless Chicken
- Sliced Stuffed Chicken Breast
- Macaroni & Cheese
- Penne Primavera
- Cod Nuggets
- Stuffed Pork Loin



### Side Dishes

- Caesar Salad
- Garden Salad
- Coleslaw
- Macaroni Salad
- Potato Salad
- Tri-color Pasta
- Broccoli Salad
- Rice
- Steamed Vegetables

LET US CATER TO YOU

## Appetizers

Garden Salad	4
Caesar Salad	4
Mandarin Orange Salad	5
Seafood Chowder	6
Homemade Soup	5



## Full Service Meals

Stuffed Chicken Breast	25
Oven Baked Turkey	27
Baked Salmon	26
Cold Plate	21
Pork Loin Roast	25
Roast Beef	27
Prime Rib	MP
Beef Tenderloin	MP
*BBQ (Striploin or Chicken)	30

Meals served with mashed potato, turnip, baby carrots and green peas or french green beans; fresh baked dinner rolls, tea or coffee and dessert. (excluding cold plate)

\* BBQ includes baked potato, baby carrots and corn.

## Kids Meals

Chicken Nuggets, fries & dessert	12
Half serving of any meal (half applicable price)	

## Desserts

Ice Cream Crepes	4
Turtle Cheesecake	5
New York Style Cheesecake	5

# FIRESIDE CATERING



## Official Caterer of the Elks Club.

The St. John's Elks Club can accommodate groups of up to 120 people. The club is located in the center of the city in a park like atmosphere with a large deck and ample parking for your guests. The Elks Club is fully air conditioned.

Owner /Operators:

Val Tiller (709) 746-0832

Jeff Tiller (709) 765-4394

[firesidecatering@nl.rogers.com](mailto:firesidecatering@nl.rogers.com)

[www.firesidecatering.ca](http://www.firesidecatering.ca)

## Additional Services

Vegetarian or gluten free meals are available upon request at the equivalent cost of the meal being served. We accommodate guests with allergies

## Wedding Cake Service

If required, we will cut and serve your cake for \$50 to \$80 depending on number of tiers.

Linens are not included with all meals but are available for \$8 each. The use of linens for the cake table, guest book, gift tables or other requests are available for \$8 each and 60 cents per napkin required.

*Linen table cloths will be removed after meal service.*

## Coffee and Tea Breaks

Set up for coffee and tea for up to 25 people is \$60 and \$2 per additional person.

## Invoicing

Prices subject to change- 15% tax and 15% gratuity will be added to final invoice.



## Late Charges

Late charges will apply if your meal is not served within the agreed upon time at a rate of \$75 for each additional 30 minutes.

Meal cancellation notice must be within 72 hours prior to event.

