



*Banquet  
And  
Convention  
Menu*

**Coffee and refreshments**

**Coffee per pot- \$15.00**  
**Coffee/ tea per person- \$2.75**  
**Herbal teas- \$2.75each**  
**Juice by the pitcher- \$16.00**  
**Juice boxes (each)-\$3.50**  
**Pop by the bottle (each) – \$3.00**  
**Non- alcohol fruit punch- \$9.00 / l**  
**Bottled water (each) - \$3.00**  
**2% milk per pitcher- \$16.00**  
**Pitchers of pop(each)- \$12.00**

**Coffee break snacks**

**Muffins- \$18.00/ dz.**  
**Dainties- \$16.00/ dz.**  
**Cinnamon buns- \$24.00/ dz.**  
**Donuts- \$20.00/ dz.**  
**Cookies- \$16.00/dz.**  
**Mini strudels- \$18.00/ dz.**  
**Fruit tray- \$5.00per person**  
**Vegetable tray with dip- \$5.00 per person**  
**Cheese and cracker tray- \$8.00 per person**  
**Hot hors d'oeuvres- \$16.00 per person**  
**(Chicken wings, dry ribs, battered zucchini, onion rings)**  
**Add battered shrimp...\$5.00 per person**  
**Add mozza sticks..... \$4.00 per person**

**Breakfast buffets**

*(All prices are per person)*

***Executive breakfast buffet***

***Fruit tray***

***Muffins***

***Croissants***

***Mini strudels***

***Scrambled eggs***

***Choice of two- bacon, ham, sausage***

***Hash browns***

***\$17.00***

***Hot express***

***Croissants***

***Scrambled eggs***

***Hash browns***

***Choice of one- bacon, ham, sausage***

***\$14.00***

***Pancakes***

***Served with assorted toppings***

***(Strawberry, cherry, blueberry)***

***Whipped cream, warm maple syrup***

***And your choice of one***

***(Bacon, ham or sausage)***

***\$13.00***

***Deluxe continental***

***Fruit tray, muffins, croissants, mini strudels***

***and cinnamon buns along with assorted***

***yogurt and individual cereals***

***Served with assorted preserves***

***\$15.00***

***Enhance your breakfast by adding any of the following for \$5.00 per person  
pancakes, french toast, waffles, oatmeal, bacon, ham or sausage, or assorted  
bagels***

MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

PRICES ARE SUBJECT TO APPLICABLE TAXES

15% GRATUITY IS CHARGED ON ALL FOOD SERVICES

HEALTH REGULATIONS DO NOT PERMIT FOOD OR BEVERAGES TO BE BROUGHT IN OR TAKEN FROM THE HOTEL

## Lunch Buffets

*All lunches are served with assorted dainties*

*Baked Spaghetti-with homemade meat sauce, and served with ciabatta garlic toast and choice of salad*  
\$18.00

*Baked Lasagne- served with ciabatta garlic toast and choice of salad*  
\$18.00

*Baked Mac and Cheese- creamy three cheese mac & cheese topped with crispy bread crumbs and baked served with ciabatta garlic toast and choice of salad*  
\$18.00

*Roast Chicken-oven roasted herb chicken, served with your choice of salad and potato* \$20.00

*Fried Chicken-brined overnight, lightly breaded and then fried, served with your choice of salad and potato*  
\$20.00

*BBQ Riblets-marinated overnight and oven baked at low temperature until they are tender and juicy served with your choice of salad and potato* \$20.00

*BBQ Ribs – marinated overnight and oven baked at low temperature until they are tender and juicy served with your choice of salad and potato*  
\$24.00

*Roast Beef – served with your choice of salad and potato* \$24.00

*Choices of the following  
Salad(choice of one) Caesar salad, house salad, or chef's salad  
Potato (choice of one) French fries, baked potato or mashed potato*

### *PIZZA*

*Your choice of any pizza for \$24.00*

*Cheese Pizza*

*Loaded Pepperoni*

*Hawaiian*

*Classic Canadian- pepperoni, bacon, mushroom, green pepper, traditional pizza sauce*

*Meat Lovers- pepperoni, bacon, ham sausage*

*Philly Cheesesteak- slow roasted beef, mushrooms, peppers, onions and white sauce*

**Southern Style Buffets**

*All buffet prices are per person and include choice of corn bread or biscuits, with your choice of one salad, two vegetables, one potato and two deserts*

*Southern Fried Chicken- (breast, wings, thigh and drumsticks)*

*Grilled BBQ Chicken- boneless skinless breast served with our homemade bbq sauce*

*BBQ Pulled Pork- marinated with our own dry rub and slow cooked pork butt with our homemade bbq sauce*

*Slow Roasted Brisket-low and slow until fork tender with our homemade bbq sauce*

*7 oz. Angus Chuck Burger- certified angus beef, brioche bun, shredded lettuce, tomato, red onions, sliced pickle and homemade sauce*

*Mac and Cheese-homemade creamy cheese sauce baked macaroni and cheese*

**Choices of the following**

*Salads (choose one) – pasta or coleslaw with our homemade coleslaw dressing*

*Potato (choose one) –baked, mashed, roasted baby potatoes, scalloped potatoes,*

*Vegetable (choose one) – corn on the cob, baked beans, roasted vegetables (zucchini, squash, red peppers and carrots)*

*Dessert (choose two) – assorted dainties, assorted cheesecakes, or assorted fruits*

**One Entrée \$21.00**  
**Two Entrées \$26.00**  
**Three Entrée \$32.00**

**PRINCE ALBERT INN**

**Evening buffet banquets**

*All evening buffet selections are per person and include, fresh buns and butter also your choice of two salads, one potato, one vegetables, and two desserts*

***Carved Roast Beef with Peppercorn  
Sauce***

***Slow roasted AA Canadian beef with  
steak spice  
\$ 24.00***

***Baked Spaghetti  
Homemade meat sauce  
\$20.00***

***Traditional Turkey and Stuffing  
Marinated overnight with herbs and  
spices the slow roasted turkey gravy  
made from the turkey jus and  
cranberry sauce  
\$22.00***

***Crusted Porkloin stuffed with ham  
and cheese  
Served with a creamy mustard sauce  
\$20.00***

***Herb Roasted Chicken  
(breast,wings, legs,and thighs)  
Brined overnight and slow roasted  
with herbs and spices  
Chicken gravy made from pan  
dripping  
\$21.00***

***Cajun Style Mixed Seafood Boil  
Shrimp, mussels, squid, spicy sausage,  
corn on the cob  
\$26.00***

***BBQ Ribs with Homemade BBQ  
Sauce  
Marinated over night with our  
homemade dry rub, oven baked until  
tender  
\$22.00***

***Choices of the following  
Salads-(choose two) –Caesar salad,  
house salad, chef's salad, pasta salad***

***Potato-(choose one) - baby roasted,  
baked, scalloped, scalloped potatoes***

***Vegetable-(choose one) – roasted  
vegetables, roasted baby carrots tossed  
in butter***

***Jambalaya  
Chicken, shrimp, spicy sausage,  
onion, peppers, black bean salsa and  
tomato sauce***

***Desserts-(choose two) –assorted  
dainties, assorted cheesecakes,  
assorted fruits***

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*PRINCE ALBERT INN*

*Lunch Plate Service*

*Cheese Burger - 7 oz. chuck angus patty, cheddar cheese, shredded lettuce, tomato and homemade burger sauce, served with your choice of French fries or house salad \$14.00*

*Pulled Pork Sandwich- pork shoulder cooked low and slow, piled on a brioche bun with homemade coleslaw served with your choice of French fries or house salad \$14.00*

*Chicken Wrap- lettuce, bacon, parmesan cheese with grilled chicken or crispy chicken served with French fries or house salad \$14.00*

*Roast Beef Salad- tender roast beef on ciabatta bread your choice of french fries or house salad \$14.00*

*Baked Spaghetti- spaghetti noodles tossed in our homemade meat sauce then baked with mixed cheese served with ciabatta garlic toast and your choice of house salad or Caesar salad \$14.00*

*Baked Lasagna- layered with thin flat pasta alternating with our homemade meat sauce and alfredo sauce the topped with mixed cheeses, served with ciabatta garlic toast and your choice of house salad or caesar salad  
\$16.00*

*All entrees are served with assorted dainties*

*PRINCE ALBERT INN*

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