



## King of Buffets

There's a buffet, and then there's a Sundance buffet. Serving a large crowd with varying tastes? Keep everybody satisfied with a little bit of everything. It's a simple equation: buffet = happy function.

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### The Basics

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Roasted Potato      Mixed Vegetables      White Rice Pilaf  
Soup Du Jour      House Salad

All items are served with dinner rolls.

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### Entrées

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Build your own Buffet

#### Cod au Gratin

Traditional Newfoundland dish combining fish with a cream sauce topped with cheese.

#### Stuffed Roasted Peppers

Stuffed with wild rice and mixed vegetables and garnished with goat cheese.

#### Stuffed Chicken Breast

Fresh chicken breast stuffed with savoury dressing.

#### Pork Tenderloin

Pork tenderloin served medium with a bakeapple sauce. Minimum order of 10 servings.

#### Beef Roast

Slow oven-roasted beef roast cooked to perfection with a side of au jus sauce. Minimum order 10 servings.

#### Classic Newfoundland Salmon Bake

A combination of salmon, savoury dressing, cheese and partridgeberries baked to perfection.

#### Vegetarian Lasagna

Classic home-style lasagna made with a chunky tomato sauce, served with fresh vegetables.

#### Meat Lasagna

Classic home-style lasagna made with a chunky tomato meat sauce, served with fresh vegetables.

#### Newfoundland Stuffed Cod

Fresh Atlantic Cod stuffed with a savoury dressing and topped with a rosemary cream sauce.

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### Dessert

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Choose up to two of our delicious desserts (as if you weren't sweet enough).

#### Carrot Cake

Enjoy a thick slice of moist, golden carrot cake smothered in cream cheese icing. Classic comfort food.

#### Bailey's Cheesecake

We're not trying to brag, but we're pretty sure that this signature dessert is the finest cheesecake available in St. John's!

#### New York Cheesecake

It's just like the Big Apple... except instead of a big apple, it's a big slice of melt-in-your-mouth cheesecake.

#### Chocolate Temptation

Give in to temptation just once and enjoy a symphony of chocolate flavours all in one compact, delicious cake.

Tea and Coffee available upon request



• ANTI-STRESS •

## Catering Menu

The super-easy, painless, crowd-pleasing way to feed your next function.



For more information contact the Manager

PHONE 753-7822

FAX 753-0526



## Party Starters

• (AKA Finger Foods) •

When it comes to planning a function, here's our "Sundance rule of thumb": For receptions followed by a full meal, we recommend ordering 6 pieces per person. If your function is not followed by a full meal, we recommend ordering 10-12 pieces per person (or they'll be talking about how hungry they are). All finger foods are ordered by the dozen (just like the beer companies do).

### Always-A-Crowd-Favourite Pub Grub

#### COLD

- Devilled Eggs
- Smoked Salmon Bruschetta
- Fruit and Cheese Skewers
- Fruit Tray
- Vegetable Tray
- Assorted Cheese and Cracker Tray
- Assorted Sandwich Trays

#### HOT

- Chicken Fingers
- Ginger Beef
- BBQ Meatballs
- Vegetable Spring Rolls
- Seasoned Wings
- Black Bean Quesadillas
- Cod Nuggets
- Bacon Wrapped Salmon
- Cod Tongues
- Sautéed Scallops with Garlic Butter
- Lemon Peppered Battered Shrimp
- Chicken Wrapped in Phyllo

### Fancier Fare (But No Less Delicious)

#### COLD

- Smoked Salmon with Crème Fraiche
- Asparagus Rolls
- Greek Chicken Phyllo with Tzatziki
- Lobster Bruschetta
- Cucumber with Sundried Tomato Crème Fraiche
- Thai Rolls with Mango, Roasted Pineapple, Cashews and Basil
- Vegetable Tempura with Mint Spinach Dip
- Pear-wrapped Prosciutto with Black Pepper

#### HOT

- Lamb and Apricot Skewers with Curry
- Lamb Kefta
- Newfoundland Fish Cakes
- Crab Cakes
- Bacon Wrapped Scallops
- Mushrooms stuffed with Risotto and Goat Cheese
- Panko Crusted Scallop Pyramids
- Beef and Roasted Vegetable Skewers
- Chicken and Roasted Vegetable Skewers
- Ham Supreme Ciabatta Bites
- Mini Beef Bites with Jalapeño Chutney



## There's No Such Thing As A Free Lunch

• (But we made a great three-course one) •

Nobody wants to do business on an empty stomach. Host your next meeting over lunch, or plan a company luncheon, and let the Sundance take care of all the cooking and cleaning. You could develop a reputation for hosting the most popular meetings in your office! Plus, we'll throw in the dessert at no extra charge!

### For Starters

- Caesar Salad
- House Salad
- Soup Du Jour

### Entrées

#### Two Piece Fish and Chips

Two pieces of fresh Atlantic Cod filets hand battered and fried to perfection, served with hand cut fries.

#### Roast Chicken Supreme

A bone-in roasted chicken breast baked with brie and a blend of spices, topped with homemade partridgeberry sauce, served with roast potatoes, seasonal vegetables and a roll.

#### Classic Newfoundland Salmon Bake

A combination of salmon, savoury dressing, cheese and partridgeberries baked and served with rice, seasonal vegetables and a roll.

#### Prime Rib Roast

An 8oz or 10oz cut of prime rib roast seared medium rare with roasted potatoes, seasonal vegetables, a Yorkshire pudding, au jus sauce and a roll. Minimum order 10 servings.

#### Atlantic Lobster

A minimum 1¼ pound fresh Atlantic Lobster steamed, chilled and separated for easy eating, served with butter for dipping, potato salad and a roll.

#### Surf and Turf

Half of a fresh Atlantic Lobster steamed and chilled served with a 6oz delicious prime rib roast, roasted potatoes, seasonal vegetables, butter, au jus sauce and a roll.

#### Vegetarian Stir Fry

Your choice of Teriyaki, Honey Garlic or Sweet Chili sauce tossed with carrots, broccoli, onion and mushrooms, served on brown rice pilaf.

#### Classic Italian Spaghetti and Meatballs

A bowl of fresh pasta in a spicy tomato sauce, topped with three homemade meatballs, and served with two slices of garlic bread.