

Dinner Menus (Plate Service)

Appetizers

Buffalo Mozzarella & Vine Ripened Tomato Tower with thinly sliced Prosciutto dusted with Cracked Black Pepper	\$9
Antipasto Della Casa with Prosciutto, Salami, Capicola, Marinated Vegetables, Olives, and Bocconcini Cheese	\$10
Prosciutto wrapped around Juicy Slices of Cantaloupe centered with Marinated Jardiniera	\$8
Smoked Salmon Rosette on Braised Fennel with Cucumber and Dill Mousseline	\$9
Nova Scotia Atlantic Salmon wrapped in Puff Pastry and accented with a Lemon Grass and Parsley Jus	\$9
Sautéed West Coast Crab Cakes served on a Bed of Rice and drizzled with Orange and Black Onion Seed Butter Cream Sauce	\$9
Marinated Artichokes, Egg Plant & Cherry Tomatoes resting on Grilled Zucchini slices, Drizzled with Pomegranate Reduction	\$8
Sliced Smoked Duck Rested on Celery Root Slaw with a dollop of Tomato Relish and Tapenade Oil teardrop	\$9
Classic Smoked Salmon - Red Onion, Capers, Lemon, and Pumpernickel Points	\$9
Shrimp Cocktail garnished with Cocktail Sauce and Lemon Wedge	\$10

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice ~
January 2008

Soups

Ginger Scented Carrot and Old Cheddar Bisque	\$5
Crab and Sweet Corn Chowder	\$6
Tomato Florentine Bisque	\$7
Sweet Potato and Leek Bisque garnished with Roasted Pumpkin Seeds	\$5
Nutmeg Spiced Butternut Squash Soup	\$6
Wild Mushroom Cream Soup garnished with Garlic Croutons	\$6
Cream of Sweet Onion Soup seasoned with Caraway Seeds.....	\$5
Broccoli, Ginger, and Roasted Garlic Bisque.....	\$5
Straciatella with Egg Drop and Chopped Parsley.....	\$5
Asparagus Purée garnished with a Cinnamon Bread Stick	\$6
Curried Chicken and Vegetable Purée.....	\$5
Chunky Country Garden Vegetable	\$5
Sweet Tomato and Roasted Red Pepper Gin Bisque.....	\$6
Beef Consommé with Julienne Vegetables.....	\$6
Cream Soup – Chef’s Seasonal Creation	\$5

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice
January 2008

Salads

Centurion Salad - California Greens, Tomato, Cucumber, Shredded Red Cabbage and Carrots with a Selection of Dressings	\$5
Caesar Salad - Romaine Lettuce, Bacon Bits, Croutons, Lemon Slice, and Padano Cheese	\$6
Greek Salad with Feta, Olives, Cucumber, Tomato and Red Onion, tossed with Lemon Oregano Dressing	\$7
Grilled Marinated Vegetables served on a Bed of Crispy Romaine Leaves drizzled with a Balsamic Reduction	\$6
Red Onion, Market Fresh Tomatoes and Asparagus Tips in a Radicchio Cup leaning on a Bed of Baby Greens, accented with a Sweet Citrus Vinaigrette	\$6
Spinach and Mandarin Salad garnished with Crumbled Blue Cheese and Red Onion Slivers , Honey Dijon Creamy Dressing	\$6
Fresh Spinach and Belgium Endive garnished with Dry Cranberries, Parmesan Shavings and topped with Raspberry Vinaigrette.....	\$6
Bundle of California Greens wrapped with Cucumber and garnished with Black Sesame Seeds	\$6
European Blend Salad with Balsamic Vinaigrette	\$6
Tender Boston Bib Salad, garnished with Julienne of Vegetables and Alfalfa Sprouts, a sprinkle of Toasted Pumpkin Seeds drizzled with Orange and Sesame Seed Oil Vinaigrette	\$6
Market Fresh Salad with your choice of Vinaigrette.....	\$5

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice ~
January 2008

Meat Entrées

Roast Top Sirloin of Black Angus Beef Enhanced with a Mushroom Brandy Sauce	\$20
Western Prime Rib of Beef Au Jus	\$25
Hickory Smoked Triple A Beef Tenderloin served with a Madeira Wine Sauce	\$28
Alberta Triple A Striploin of Beef topped with Bermuda Onion Confit, and Splashed with Three Peppercorn Sauce	\$26
Slow Roasted Ontario Pork Loin stuffed with Apple, Cinnamon and Raisins, napped with a Cognac Cream Reduction	\$20
Veal Wellington stuffed with Mushroom Duxelle, wrapped in Puff Pastry and served with a light Cognac Cream Sauce	\$29
Charbroiled Veal Chops served with a Caramelized Leek and Onion Confit	\$33
Grilled Medallion of Beef Tenderloin and a Skewer of Garlic Sautéed Tiger Prawns Drizzled with Bearnaise Sauce	\$32
Mixed Grill – grilled Beef Tenderloin (3 oz.), Chicken (3 oz.) and Lamb (2 oz.), with Rosemary Garlic Jus	\$33
Duo of Grilled Beef and Veal “Entre Cote” served with a Pink Peppercorn Glace de Viande	\$30
Grilled Beef and Chicken medallions served with Bordelaise sauce	\$27
Grilled Chicken and Salmon Filet served with Zesty Picatta Sauce	\$22

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice ~
January 2008

Chicken and Poultry Entrées

Herb Brushed Grilled Boneless Breast of Chicken with a Roasted Pepper Oregano Coulis.....	\$19
Homemade Chicken Kiev stuffed with Creamy Butter, Fresh Garlic and Herbs (7 Ounces).....	\$20
Chicken Wellington stuffed with Wild Mushroom Duxelle, tucked into Golden Baked Puff Pastry and served with a Dijon Mustard Marsala Wine Sauce	\$21
Oriental Home-Style Breast of Chicken glazed with a Ginger Teriyaki Sauce	\$19
Herb Brushed Prairie Chicken Supreme stuffed with Fresh Spinach, and Mushrooms topped with Calvados Roasted Red Pepper Basil Sauce	\$21
Baked Marinated Caribbean Style Chicken Breast Served with Coconut Bean Rice Pilaf	\$19
Honey Mustard Glazed Brome Lake Duck, cooked to perfection and splashed with Juniper Berry Demi-Glaze	\$23
Mediterranean Style Chicken, Flash Baked and drizzled with a Pomegranate Syrup	\$19

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice ~
January 2008

Seafood and Fish Entrées

Steamed Filet of Salmon accompanied by a Mango, Tomato and Cilantro Relish	\$19
Parmesan Crusted Swordfish Steak drizzled with an Orange Sesame Seed Oil Vinaigrette	\$21
Pan Seared Herb Provencal Crusted Atlantic Salmon resting on top of Wild Rice Pilaf and splashed with Citrus Capers Hollandaise	\$20
Flash Baked, Cajun seasoned, Tilapia Filet, topped with a Spinach Velouté	\$20
Teriyaki Marinated Atlantic Salmon served with a fresh grated Ginger Butter.....	\$19
Deep Water Sea Bass Filet brushed with Olive and Sun-Dried Tomato Oil napped with Citrus Beurre Blanc	\$24

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice ~
January 2008

Vegetarian Entrées

Grilled Portabella Mushrooms and Roasted Red Pepper Tower served on a pool of Fresh Tomato Coulis	\$18
Grilled Polenta served on a bed of Florentine Velouté	\$16
Two Cheese and Seven Vegetable Ragout Strudel served on a pool of Caraway Seed Cream Sauce	\$18
Golden Pockets of Phyllo Pastry Stuffed with a mélange of grilled Vegetable and Goat Cheese accented with a Rosé Sauce or Tomato Coulis.....	\$20
Medley of Asian and Market Fresh Vegetables Stir-Fry served in a Tortilla Nest.....	\$15

Pasta Entrées

Cheese Filled Tortellini tossed with Basil Rosé Sauce.....	\$17
Tri-Coloured Fusilli in a Cheese and Sun-Dried Tomato Velouté.....	\$17
Spinach and Cheese Manicotti, baked in a home made Tomato Sauce.....	\$18
Tri-Coloured Tortellini stuffed with Cheese and topped with a Spicy Spinach and Roma Tomato Sauce	\$17
Three Coloured Farfalle Pasta with an Alfredo Cream Sauce	\$16
Short-Cut Rigatoni tossed with a julienne of Vegetables and Spicy Italian Sausage	\$18
Oven Baked Homemade Lasagna	\$19
Penne Regatta Pasta served with a Light Rosé Sauce	\$15

Prices are subject to applicable Taxes and Service Charge ~ Prices are subject to change without notice ~
January 2008

Desserts

Tiramisu Mousse Cake served on a bed of Mocha Crème Anglaise	\$7
Two Chocolate Mousse Cake garnished with Raspberry Coulis and Liquid Chocolate	\$7
Night and Day Mousse Homespun Mousse	\$5
Chocolate Layer Cake	\$5
Classic Carrot Cake with Cream Cheese Icing	\$6
Strawberry Shortcake or Lemon Shortcake garnished with Fruit Coulis	\$5
Mocha Swirl Cheese Cake	\$7
Bavarian Apple Crumble	\$5
Tuxedo Truffle Mousse Cake served with Berry Coulis and Fresh Whipped Cream...	\$5
Dessert duo featuring Tuxedo Truffle Mousse Cake and Strawberry Shortcake	\$6
New York Style Cheese Cake with your choice of; Chocolate, Strawberry, Cream Glaze, and Blueberry Toppings	\$6
Black Forest Cake	\$5
Triple Chocolate Pecan Pie	\$6

*All Main Entrées are served with choice of Potato, Rice, or Pasta
and include Seasonal Vegetables, Rolls and Butter, Coffee and Tea*