



Social Dinners

Three Course Meals

Customize your event with the many choices listed below. Includes a warm basket of bread and freshly brewed coffee & team. Four and Five Course meals are also available upon request.

First Course

Sweet Tomato and Red Pepper Bisque Vine-Ripened Tomatoes and Fire Roasted Peppers finished with a splash of Beefeater Gin

Butternut Squash Soup Roasted Winter Squash Blended with fresh Grated Nutmeg

Wrapped Centurion Bundled California Greens wrapped with a slice of Cucumber, garnished with Tomato and drizzled with Fresh Balsamic Vinaigrette

Crisp Leaves of Romaine Garlic Croutons, Parmesan Shavings, Double Smoked Bacon Bits, and Traditional Creamy Caesar Dressing

Baby Spinach and Sliced Strawberries Tender Baby Spinach, Sliced Strawberries, Candied Pecans, and Crumbled Feta drizzled with Lemon Poppy seed Vinaigrette

Main Course

Stuffed Chicken Supreme -\$47 Herb-Rubbed Chicken Breast filled with Canadian Brie & Baby Spinach. Served with Stemmed Carrots, Green Beans, and Sauté Baby Red Potatoes

Cedar Planked Salmon Fillet -\$50 Cedar Planked Salmon Fillet. Served with Stemmed Carrots, Green Beans, and Maple Roasted Potato Medallions.

Beef Tenderloin Medallion -\$65 Dijon and Horseradish Crusted Flame Grilled Medallion. Served with Stemmed Carrots, Green Beans, Whipped Potatoes, Caramelized Shallots, and Peppercorn Sauce.

Grilled Portobello \$45 Grilled Vegetable & Quinoa Stuffed Portobello served with a Cherry Tomato Vinaigrette (Vegan).

Desert

Tiramisu Mousse Cake served on a bed of Mocha Crème Anglais

Desert Duo featuring Tuxedo Truffle Mousse Cake and Strawberry Shortcake

New York Style Cheesecake with Chocolate, Strawberry, or Blueberry toppings

Silk Chocolate Ganache Tart drizzled with Raspberry Coulis & Fresh Whipped Cream





Buffets

*Buffets include rolls & butter and coffee & tea.
Add a surcharge of \$3.00 per person if there are less than 40 persons.*

The Executive- \$39.00

Salads: Tomato & Fennel Salad, Centurion Salad, Rice Noodles with Mango and Sweet Chili Sauce, Rotini Pasta Salad

Cold Platters: Fresh Mixed Vegetables with Creamy Dip, Savoury Dips with Flatbreads and Crostini, Pickle and Olive Tray

Main Entrées:

Sliced Angus Top Sirloin of Beef with Herb Au Jus, Baked Boneless Breast of Chicken covered with Granary Mustard Brandy Cream Sauce, Stuffed Pasta in your choice of Rose sauce or a Gorgonzola Cream Sauce
Roasted potatoes **or** a Basmati Rice Pilaf, Seasonal Vegetables

Dessert:

Assorted Italian & French Pastries and Sliced Fresh Fruit

The Connoisseur- \$45.00

Salads: Traditional Caesar Salad, Rosemary Scented Potato Salad in a Honey and Peppercorn glaze, Baby Spinach Salad garnished with Dried Cranberries and Crumbled Canadian Feta Cheese, Marinated Green Bean, Cauliflower, Broccoli & Carrot in a Thai Infused Vinaigrette Vegetable, Mediterranean Style Bean Salad

Cold Platters: Assorted Domestic and Imported Cheese with Fruit Garnish, Smoked Salmon Platter, Shrimp Pyramid

Main Entrées: Carved Prime Rib of Beef (*Carver Included*), Maple Glazed Quebec Pork Tenderloin, Butter Chicken on a Bed of Basmati Rice, Stuffed Pasta in your choice of Rose sauce or a Gorgonzola Cream Sauce, Roasted potatoes **or** a Basmati Rice Pilaf, Seasonal Vegetables

Dessert: Assorted Bars & Squares, Italian & French Pastries, Sliced Fresh Fruit, and Chocolate Dipped Strawberries

*All packages are current as of September, 2017.
Prices are subject to change and are exclusive of applicable taxes and administrative fees.*

