



Social Dinners

Three Course Meals

Create your own Menu: you can 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

Carrot and Cheddar Bisque Carrots Stewed and Blended with Yellow Ginger Root and accented with Balderson Aged Cheddar

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

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

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

Main Course

Brie and Spinach Stuffed Chicken Supreme -\$45 Herb-Rubbed Chicken Breast filled with Canadian Brie & Baby Leaves of Spinach. Served with Stemmed Carrots, Green Beans, and Sauté Baby Red Potatoes

Cedar Planked Salmon Fillet -\$48 Cedar Planked Salmon Fillet. Served with Stemmed Carrots, Green Beans, and Maple Roasted Potato Medallions.

Beef Tenderloin Medallion -\$63 Dijon and Horseradish Crusted Flame Grilled Medallion. Served with Stemmed Carrots, Green Beans, Whipped Potatoes, Caramelized Shallots, and Peppercorn Sauce .

Desert

Gluten Free Brownies and Sliced Fresh Fruit





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- \$37.00

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- \$43.00

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 June, 2016.
Prices are subject to change and are exclusive of applicable taxes and administrative fees*

