

Plated Dinners

Plate Dinners are served with an artisan bread basket and freshly brewed coffee and tea.

Appetizers

Sweet Tomato & Red Pepper Bisque *GF Veg V*
Vine-ripened tomatoes and fire-roasted peppers finished with a splash of Beefeater gin

Butternut Squash Soup *GF Veg V*
Roasted winter squash blended with freshly grated nutmeg

Wrapped Centurion *GF Veg V*
Bundled California greens wrapped with a thin slice of cucumber, garnished with tomato and drizzled with fresh balsamic vinaigrette

Crisp Leaves of Romaine *Veg*
Garlic croutons, parmesan shavings, double smoked bacon bits, and traditional creamy Caesar dressing

Baby Spinach & Sliced Pear *GF Veg*
Tender baby spinach, sliced pear, candied pecans, and crumbled feta drizzled with lemon poppy seed vinaigrette

Mains

Stuffed Chicken Supreme **\$54**
Herb-rubbed chicken breast filled with Canadian brie and baby spinach. Served with crinkle carrots, green beans, and sautéed baby red potatoes

Atlantic Planked Salmon Fillet *GF* **\$58**
Cedar planked salmon fillet. Served with crinkle cut carrots, green beans, and maple roasted potato medallions.

Beef Tenderloin Medallion *GF* **\$75**
Dijon and horseradish crusted flame-grilled medallion. Served with crinkle cut carrots, green beans, whipped potatoes, caramelized shallots, and peppercorn sauce.

Grilled Portobello *GF Veg V* **\$52**
Grilled vegetable & quinoa stuffed Portobello served with a cherry tomato vinaigrette.

Dessert

Tiramisu Mousse Cake
Served on a bed of mocha crème Anglais

Dessert Duo
Featuring tuxedo truffle mousse cake and a strawberry shortcake.

New York Style Cheesecake
With chocolate, strawberry or blueberry toppings.

Silk Chocolate Ganache Tart
Drizzled with raspberry coulis and fresh whipped cream.

Pricing is based on a three course meal listed with the main course selections.
Four and five course meals are also available.

Veg Vegetarian *V* Vegan *GF* Gluten Free

Buffet Dinners

Buffet Dinners are served with an artisan bread basket and freshly brewed coffee and tea

The Executive

\$55

Salads

Tomato and Fennel Salad *GF Veg V*

Centurion Salad *GF Veg V*

Fusion Blend of Legumes *GF Veg V*

With Cajun dressing

Rotini Pasta Salad *Veg*

Main Entrées

Sliced Angus Top Sirloin of Beef with Herb au Jus

Baked Boneless Breast of Chicken

Covered in grainy mustard brandy cream sauce

Stuffed Pasta

Your choice of rosé sauce or a gorgonzola cream sauce

Roasted Potatoes or Basmati Rice Pilaf *Veg*

Seasonal Vegetables *GF Veg*

Cold Platters

Fresh Mixed Vegetables with Creamy Dip *GF Veg*

Savoury Dips with Flatbreads and Crostini

Pickle and Olive Tray *GF Veg V*

Dessert

Assorted Italian and French Pastries

Sliced Fresh Fruit

The Connoisseur

\$65

Salads

Traditional Caesar Salad *Veg*

Rosemary Potato Salad *GF Veg*

In a honey and peppercorn glaze

Baby Spinach Salad *GF Veg*

Garnished with dried cranberries and crumble Canadian feta cheese

Cauliflower, Broccoli and Carrot *GF Veg V*

In a Thai infused vinaigrette

Mediterranean Style Bean Salad *GF Veg V*

Main Entrées

Carved Strip Loin

Carver included for 50+ persons

Maple-Glazed Quebec Pork Tenderloin

Butter Chicken on a Bed of Basmati Rice

Stuffed Pasta

Your choice of rosé sauce or a gorgonzola cream sauce

Roasted Potatoes or Rice Pilaf *Veg*

Seasonal Vegetables *GF Veg*

Cold Platters

Fresh Mixed Vegetables with Creamy Dip *GF Veg*

Savoury Hummus with Flatbreads and Crostini

Pickle and Olive Tray *GF Veg V*

Dessert

Assorted Squares and Bars

Assorted Italian and French Pastries

Sliced Fresh Fruit

Minimum of 40 people.
Add \$3.00 per person if less than 40 people.