









A LA CARTE BANQUET DINNER

Includes one vegetable selection and one starch selection. To provide two entrée selections there will be a 2.00 service charge per person.

Soups



-  Wild rice and mushroom bisque with truffled crème and snipped chives
• **6.25 per person**
-  Roast plum tomato with basil oil, kalamata olive and crumbled feta
• **6.25 per person**
-   Roasted butternut squash soup with chickpeas and sage oil
• **6.25 per person**
-  Cream of broccoli and aged Bothwell cheddar
• **6.25 per person**
-  Leek and potato with crispy leeks
• **6.25 per person**
-   Moroccan spiced roasted cauliflower and carrot with quinoa
• **6.25 per person**



Salads

- Romaine leaves tossed with a creamy Caesar dressing and parmesan cheese with garlic croutons and lemon
• **6.75 per person**
-  Romaine leaves tossed with sesame ginger vinaigrette, red peppers, carrots, red onion and wonton crisps
• **6.75 per person**
- Arugula and roasted beet salad, candied walnut and crumbled feta cheese with a sherry vinaigrette
• **7.00 per person**
- Chopped Iceberg lettuce, crumbled bacon, cherry tomato, blue cheese with a buttermilk and chive Ranch dressing
• **7.00 per person**

Chopped kale and quinoa salad, cucumber, red onion, red pepper, crispy chickpea, feta with lemon mint vinaigrette

• **6.75 per person**

-   Spinach leaves with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds
• **6.75 per person**

-   Mixed greens with fresh garden herb vinaigrette, cucumber, shredded carrot, radishes and tomato
• **6.75 per person**

Mixed greens with apple cider maple vinaigrette, candied pecans, sundried cranberries and pears

• **6.75 per person**

Entrees

Chicken

-  Bocconcini gratineed roast chicken breast with tarragon mushroom sauce
• **27.00 per person**
- Bourbon BBQ grilled chicken breast with Cajun crispy onion straws
• **27.00 per person**
- Fine herb stuffed chicken breast supreme wrapped in bacon with sauce Soubise
• **30.00 per person**
- Chicken scaloppini breaded with oregano and parmesan cheese on tomato sauce
• **27.00 per person**
- Chicken scaloppini with sage and parmesan on Marsala mushroom cream sauce
• **28.00 per person**
-  Grilled teriyaki breast with pineapple, green onion and red pepper salsa
• **27.00 per person**

 Vegan Option

 Gluten Free Option

Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

Stuffed Chicken

Panko Breaded

Boursin cheese and basil stuffed breast with roasted tomato sauce

• **30.00 per person**

Asparagus and goat cheese stuffed breast with saffron cream sauce

• **30.00 per person**

Wild rice and sun dried cranberry stuffed breast with rosemary cream sauce

• **30.00 per person**


Broccoli and Bothwell cheddar stuffed breast with basil pesto cream sauce

• **30.00 per person**

Fish

 Sesame seared salmon with ginger, scallion and lemon coconut cream sauce


• **36.00 per person**

 Moroccan chermoula spiced Arctic Char with tomato and shallot salad

• **36.00 per person**

 Lemon and dill marinated salmon with cracked pepper and a roasted red pepper cream sauce

• **36.00 per person**

 Cedar plank roasted salmon with maple Dijon glaze


• **36.00 per person**

Grilled salmon fillet with a lemon dill hollandaise sauce

• **36.00 per person**


Panko Pickerel with a lemon white wine cream sauce

• **35.00 per person**


 Poached Pickerel with a fresh dill and chardonnay cream sauce

• **35.00 per person**

Beef, Pork and Lamb

 Coffee-roasted pork tenderloin with balsamic cherry jus


• **29.00 per person**

 Orange and brown sugar glazed pork tenderloin with ginger mango chutney

• **29.00 per person**

Prime Rib of Beef (9oz) with mini Yorkshire pudding, horseradish and au jus


• **58.00 per person**

 Chimichurri spiced braised beef "boneless short rib" with pan jus


• **36.00 per person**

 Grilled New York steak (8oz) with brandied peppercorn sauce


• **48.00 per person**

 Roasted pork tenderloin with port apple raisin jus

• **29.00 per person**

 Roasted lamb sirloin with rosemary scented pan sauce

• **51.00 per person**

 Roasted beef tenderloin (7oz) with roasted shallot jus

• **78.00 per person**


Vegetarian

Penne primavera with fresh seasonal vegetables, parmesan cheese and herb cream sauce

• **19.00 per person**

Mediterranean penne with roasted peppers, onions, Kalamata olives and feta cheese in a roasted garlic tomato sauce

• **19.00 per person**

 Grilled eggplant rotolo stuffed with spinach and ricotta cheese on roasted garlic tomato sauce

• **23.00 per person**

 Truffled mushroom risotto with grilled vegetables and parmesan cheese

• **23.00 per person**

Roasted Portobello mushroom "Wellington" with sautéed spinach, shallots, ricotta cheese on a roasted garlic tomato sauce with grilled red pepper and asparagus

• **26.00 per person**

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Vegan



Grilled tofu and vegetable stack (Portobello mushroom, red onion, asparagus, zucchini and red pepper on roasted garlic tomato sauce)
•**23.00 per person**



Grilled vegetable strudel with asparagus, portobello mushroom, red pepper, zucchini and red onion and roasted red pepper sauce
•**24.00 per person**



Gluten free spaghetti with broccoli, spinach, capers, sundried tomatoes, garlic and shallots tossed with extra virgin olive oil
•**23.00 per person**

Vegetables

Choose one



Mixed fresh vegetables (broccoli, zucchini, julienne carrots and red peppers)



Honey and thyme glazed carrots



Roasted root vegetables (carrots, turnips, parsnips, red pepper and red onion)



Green beans with caramelized shallots and tarragon



Grilled vegetables with fresh herbs (asparagus, zucchini, red pepper)
Additional \$1.00 per person

Starches

Choose one



Herb roasted red potatoes



Lemon and oregano roasted potatoes



Garlic mashed Yukon Gold potatoes



Basil pesto mashed Yukon Gold potatoes



Wild rice pilaf



Roasted sweet potatoes with parsley and rosemary



Mashed sweet potatoes with fresh basil and maple syrup



Vegan Option



Gluten Free Option

Desserts

Individual New York cheesecake with berry compote, whipped cream and mint
• **10.00 per person**



Wild berry sorbet with whipped cream and seasonal berries
• **9.50 per person**



Vanilla crème brulee with whipped cream and strawberry fan
• **11.00 per person**



Caramel rum bananas with vanilla ice cream, toasted coconut and chocolate drizzle
• **9.50 per person**



Flourless rich chocolate cake with whipped cream and strawberry fan
• **11.00 per person**



Lemon raspberry torte with whipped cream and raspberries
• **11.00 per person**



Vegan sticky orange marmalade cake with raspberry coulis and blackberries
(minimum of 6 to be ordered)
• **10.50 per person**

Kids Menu

Chicken fingers and French fries with honey dill dip and ketchup
• **12.95 per person**

Hot dog and French fries and ketchup
• **10.95 per person**

Grilled Cheese and French fries and ketchup
• **10.95 per person**

Buttered noodles and garlic toast
• **9.00 per person**

Additional Items

Carrot and celery sticks with Ranch dressing
• **2.25 per person**

Vanilla ice cream with chocolate sauce
• **5.25 per person**

Milk or Chocolate milk
• **3.50 per person**

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