











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
-  Tomato and fennel with crème fraiche and chives
•6.25 per person
-   Roasted butternut squash soup with chickpeas and sage oil
•6.25 per person
-  Broccoli and 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
•6.25 per person
- Romaine leaves tossed with sesame ginger vinaigrette, red peppers, carrots, red onion and wonton crisps
•6.25 per person
-   Spinach leaves with maple Dijon vinaigrette, apples, red onion and toasted pumpkin seeds
•6.25 per person
- Chopped kale and quinoa salad, cucumber, red onion, red pepper, crispy chickpea, feta with lemon mint vinaigrette
•6.25 per person



Spinach leaves with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds

•6.25 per person



Mixed greens with fresh garden herb vinaigrette, cucumber, shredded carrot, radishes and tomato

•6.25 per person



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

•6.25 per person

Entrees

Chicken



Bocconcini gratineed roast chicken breast with tarragon mushroom sauce

•26.00 per person

Bourbon BBQ grilled chicken breast with Cajun crispy onion straws

•26.00 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

Stuffed Chicken Panko Breaded

Boursin cheese and basil stuffed breast with chardonnay cream sauce

•30.00 per person

Asparagus and goat cheese stuffed breast with saffron cream sauce

•30.00 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.


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

• **34.00 per person**

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


• **34.00 per person**

 Cedar plank roasted salmon with maple Dijon glaze

• **34.00 per person**

Panko Pickerel with a lemon white wine cream sauce

• **34.00 per person**

 Poached Pickerel with a fresh dill and chardonnay cream sauce

• **34.00 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

• **57.00 per person**

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


• **47.00 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

• **25.00 per person**


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**

 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.













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

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

 Vegan Option


 Gluten Free Option

 Flourless rich chocolate cake with whipped cream and strawberry fan

• **10.00 per person**

 Lemon raspberry torte with whipped cream and raspberries

• **10.00 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

• **4.25 per person**

Milk or Chocolate milk

• **3.50 per person**

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.