



## Plated Dinner

*All Guests to have the same appetizer, entrée & dessert selection  
Upcharge of \$5.00 per extra entrée selection; selections to be confirmed prior to event  
Add 3 Selections of Hors D'oeuvres for \$11 per person++ extra  
All prices are subject to HST and Gratuities*

### Appetizer Selection: Soup or Salad (Choose One)

- > Soup du jour
- > Gazpacho Soup
- > Chef's House Salad
- > Caesar Salad
- > Caprese Salad
- > Greek Salad

### Entrée Selection (Choose One)

- > Pasta with Sundried Tomatoes, Spinach, Roasted Garlic, Mushrooms, Peppers & Feta Cheese \$32++
- > Almond Crusted Chicken Supreme with Dijon Mustard Sauce \$35++
- > Chicken Cordon Blue stuffed with Ham & Swiss Cheese \$35++
- > Roast Ontario Turkey served with Stuffing & Topped with Gravy \$35++
- > 6 oz. Seared Atlantic Salmon with Lemon Caper Sauce \$35++
- > Mustard & Herb Crusted Pork Loin with Dijon Mustard Sauce \$37++
- > 6 oz. Arctic Char with a Port Wine, Tomato & Butter Sauce \$37++
- > Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto \$38++
- > 8 oz. Prime Rib Au Jus \$40++
- > 6 oz. Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce \$40++
- > 8 oz. New York Striploin Steak with Sautéed Mushrooms \$42++
- > 8 oz. Beef Tenderloin topped with Peppercorn Sauce \$45++
- > Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes \$45++

*All Entrees will be served with Chef's Choice of Starch and Seasonal Vegetables*

### Dessert Selections (Choose one)

- > New York Style Cheesecake with Raspberry or Caramel Sauce
- > Carrot Cake with Cream Cheese Frosting
- > Decadent Chocolate Brownie with Vanilla Bean Ice Cream
- > Chocolate Bourbon Pecan Tart
- > Crème Brulee, Plain or Flavoured
- > Mud Pie with Chocolate Sauce