



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 \$12 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 \$34++
- > Almond Crusted Chicken Supreme with Dijon Mustard Sauce \$36++
- > Chicken Cordon Blue stuffed with Ham & Swiss Cheese \$36++
- > Roast Ontario Turkey served with Stuffing & Topped with Gravy \$36++
- > 6 oz. Seared Atlantic Salmon with Lemon Caper Sauce \$36++
- > Mustard & Herb Crusted Pork Loin with Dijon Mustard Sauce \$38++
- > 6 oz. Arctic Char with a Port Wine, Tomato & Butter Sauce \$38++
- > Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto \$38++
- > 8 oz. Prime Rib Au Jus \$44++
- > 6 oz. Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce \$46++
- > 8 oz. New York Striploin Steak with Sautéed Mushrooms \$46++
- > 8 oz. Beef Tenderloin topped with Peppercorn Sauce \$52++
- > Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes \$52++

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 Brule, Plain or Flavoured
- > Mud Pie with Chocolate Sauce