

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 **\$60.95**
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* **\$62.95**
Cedar planked salmon fillet. Served with crinkle cut carrots, green beans, and maple roasted potato medallions.

Beef Tenderloin Medallion *GF* **\$85.95**
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* **\$55.95**
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

\$58.95

Salads

Coleslaw *Veg V*
 Centurion Salad *GF Veg V*
 Asia Pad Thai Salad
 Traditional Caesar Salad

Main Entrées

Sliced Angus Top Sirloin of Beef with Herb au Jus
 Baked Boneless Breast of Chicken
 Covered in grainy mustard brandy cream sauce
 Rigatoni with Roast Vegetables and Alfredo Sauce
 Roasted Potatoes **or** Basmati Rice Pilaf *Veg*
 Seasonal Vegetables *GF Veg*

Cold Platters

Fresh Mixed Vegetables with Creamy Dip *GF Veg*
 Hummus and Dip
 Pickle and Olive Tray *GF Veg V*

Dessert

Assorted Daily Desserts
 Sliced Fresh Fruit

The Connoisseur

\$70.95

Salads

Traditional Caesar Salad *Veg*
 Baby Spinach Salad *GF Veg*
 Garnished with dried cranberries and crumbled Canadian feta cheese

Main Entrées

Sliced Strip Loin
 Maple-Glazed Quebec Pork Tenderloin
 Butter Chicken on a Bed of Basmati Rice
 Gnocchi 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 Daily Desserts
 Sliced Fresh Fruit

Minimum of 40 people.
 Add \$4.00 per person if less than 40 people.