

THREE COURSE PLATED DINNER

\$55.00 per person*

APPETIZERS

Salmon Pastrami

Caesar Salad

with Crisp Peameal Bacon & Asiago Crouton

Heritage Greens

with Chipotle – Lime Aioli

Warm Mushroom & Spinach

Sautéed Mushroom Medley, Crisp Diced Double Smoked Bacon
With Crumbled Goat Cheese And Miso Sherry Vinaigrette

MAINS

Butter Chicken Skewers

Chicken Marinated in Indian Butter Sauce with Homemade Paneer Cheese
Served with Potato or Rice and Vegetable of the day

Chicken Supreme

Pan seared 8oz chicken supreme over wild Leek cream sauce served with Potato

White Fish

With a Cajun Avocado Creole Sauce and served with Risotto of the day

Vegetarian Plate

Beet Quinoa Maple Mashed Potato, Avocados and Roast Pepper Timbale with Black Bean
Pudding

DESSERT

Crème Brulee

Chocolate Cookie Dough Crème Brulee

Pumpkin Pie

With Maple Whipped Cream

THREE COURSE PLATED DINNER

\$44.00 per person*

SALADS

Caesar Salad

with Crisp Peameal Bacon & Asiago Crouton

Heritage Greens

with Chipotle – Lime Aioli

Warm Mushroom & Spinach

Sautéed Mushroom Medley, Crisp Diced Double Smoked Bacon
With Crumbled Goat Cheese And Miso Sherry Vinaigrette

ADD SOUP OF THE DAY | \$4

MAINS

Atlantic Salmon Pan Roasted

Served With Roast Mini Potatoes, Crisp Asparagus, Leek & Sun Dried Tomato With Citrus
Beurre Blanc

Chicken Supreme

7-8 oz, roasted and wrapped with prosciutto, herb crusted, finished with Marsala Jus

Shrimp Pasta

Gemelli Noodles with a Meatball Stuffed with Shrimp in a Smoked Garlic Tomato Sauce

Pasta of the Day

Chef's Daily Creation

DESSERT

Chef's Daily Creation



*Taxes & gratuities are in addition

THREE COURSE PLATED DINNER

\$65.00 per person*

AMUSE BOUCHE

Smoked Salmon Tartar on Pumpernickel Crouton served with a Dill Hollandaise

APPETIZERS

Garlic Olive Oil

Served with a Multigrain Crostini Fried Goat Cheese on a Bed of Truffled Roast Peppers

Ahi Tuna Salad

Tuna Salad Peppered Crusted Ahi Tuna served with Avocado, Edamame, Sweet Drop Peppers, Watermelon Radish, Harvest Greens and Citrus Ginger Emulsion

Lobster Bisque

Served with a Smoked Lobster Ravioli in a Creamy Garlic and Saffron Broth

MAINS

Chicken and Shrimp Napoleon

Layers of Butter Chicken and Blackened Shrimp with Aged Cheddar Whipped Potato

Boneless Rack of Lamb

Dusted with Long Pepper Corn served with Parsnip Puree Roasted Squash and Mint Vinaigrette

Chateaubriand Slow Roasted Beef Tenderloin

with Parisienne Potatoes, Bouquetiere of Vegetables and a wild Mushroom Jus (min 10 portions)

DESSERT

Crème Brulee

Chocolate Cookie Dough Crème Brulee

Chef's Daily Creation



*Taxes & gratuities are in addition

HORS D'OUEVRES

COCKTAIL RECEPTION

Hors d'Oeuvres in Lieu of Dinner | 3-5 hours
Recommended Hors d'Oeuvres per guest: 8-15

VEGETARIAN

4 dozen minimum order per item

Basil Crusted Fried Bocconcini with Blistered Tomatoes
Goat Cheese and Roast Pepper Roulade with Balsamic Glaze
Roast Mushroom Strudel
Baby Spinach Hummus on Pita Chips

LAND

4 dozen minimum order per item

Chicken Tempura Pogo's – with Ginger Aioli
Chorizo and Aged Cheddar Meatballs
Pulled Pork or Chicken Sliders
Cheeseburger Slider with Caramelized Onions
Chicken Skewers with Black Bean Sauce
Mini Red Potato Skins with Double Smoked Bacon Bits and Chive Crème Fraiche

SEA

4 dozen minimum order per item

Mini Crab Cakes with Asian Cucumber Slaw
Scallops Wrapped in Double Smoked Bacon with Mango Chipotle
Coconut Shrimp with Pina Colada Dip

BAR PACKAGES

Each bar packages is based on 3 hours of bar service. Additional hours of bar service can be purchased for each package and must stay consistent with the guaranteed number of guests.

STANDARD \$53 PER PERSON*

Includes bar rail, domestic draught beer, domestic bottled beer, house wine on tap & non-alcoholic beverages.

Additional hours: \$15.00 / per hour

PREMIUM \$65 PER PERSON*

Includes bar rail, premium liquor, all draught beer, all bottled beer, house wine, cocktails, and non-alcoholic beverages.

Additional hours: \$15.00 / per hour