



## **Sit Down Dinner Menu – Plated Service**

**A La Carte Style – 3 Courses Minimum**

*(Prices based per Guest)*

### **Soup Selections:**

Butternut Squash Soup with Smoked Chicken	\$3.75
Potato and Fennel Soup with Dill Cream	\$3.25
Minestrone Italienne with fresh Romano Cheese	\$3.50
Chilled Bloody Caesar Gazpacho	\$3.50
Country Bean Soup with Smoked Bacon	\$3.00
Wild Mushroom Broth with Tomato Concasse	\$3.75
Atlantic Seafood Chowder with Bacon Wrapped Scallops	\$5.75
Cream of Tomato Soup with London Gin	\$4.25

### **Appetizers:**

Mesclun Salad with Palm Hearts and Raspberry Vinaigrette	\$3.25
Crisp Caesar Salad with fresh Bacon	\$4.25
Seasonal Greens with Vidalia and Maple Dressing	\$3.25
Cellophane Noodles with Shrimp Satays	\$8.50
Baby Spinach Salad with Buttermilk Dressing	\$3.95
Smoked Atlantic Salmon with Caper Aioli	\$9.95
Boston Butter-leaf Salad with fresh Orange and Pine nuts	\$4.75
Jumbo Shrimp Cocktail with Tomato and Horseradish	\$8.95
Crisp Vegetable Spring Roll with Plum Preserve and Basmati Rice	\$6.95

### **Entrées:**

Roasted Prime Rib of Beef with Yorkshire Pudding	\$22.95
Roasted Loin of Ontario Pork with a Sage Demi crème	\$16.95
Grilled Veal Chop with Shitake Mushroom Cream	\$19.95
Roasted Rack of Fresh New Zealand Lamb with thyme, mustard & gravy	\$21.95



**...Entrées continued:**

Roasted Rack of Ont. Lamb on Boulangère potato w/Niagara Chablis Demi glace	\$26.95
Baked Supreme of Chicken with Wild Rice Pilaf and Rich Orange Glaze	\$16.95
Grilled Double Pork Chop with Apple and Cranberry	\$18.95
Roasted Tenderloin of Beef with Béarnaise Sauce	\$26.95
Roasted Double Breast of Chicken w/ Garlic, Onion & crumbled Feta	\$22.95
Grilled Breast of Quebec Duckling on Wild Rice w/ native Blueberry compote	\$23.95
Grilled Salmon Fillet with Savoy Cabbage, Fennel and Leek	\$18.95
Supreme of Grain fed Chicken stuffed with Mozzarella and Proscuitto	\$19.95
Roasted Loin of Grain fed Veal with Brandy and Oyster Mushroom Cream	\$19.95
Grilled (Canadian AAA) New York Sirloin	\$23.95
Nut crusted Pork Tenderloin with Coconut Crème Indienne on Basmati Pilaf	\$21.95

**All Dinners Include:**

Potatoes *or* Rice  
Fresh Seasonal Vegetables  
Assorted Bread Rolls with Butter  
Fresh Brewed Coffee, Decaffeinated Coffee or Tea

**Dessert Selections:**

Platter of French Pastries	\$3.95
Triple Chocolate Raspberry Truffle Gateau	\$4.25
New York Cheese Cake with Fruit Compote	\$4.50
Chocolate Eruption Cheesecake	\$5.95
Warm Pecan Pie with Maple Cream	\$5.25
Individual Fruit Mousses	\$4.75
Strawberry Trifle Parfait	\$4.50
Tartufo Iced Desserts	\$5.00
Baked Apple Crisp with Cinnamon Cream	\$4.25
Tiramisu	\$4.75
Platter of Cannoli	\$3.95

*Revised July 2009*

All Prices Are Subject To Change without Notice and are Subject to applicable taxes and service charges

