

DINNER MENU

Plated-Style Service

Buffet-Style Service

Sharing-Style Service

Business...Social...Connect!



Plated-Style Service (Min. of 10 guests)

Minimum 3 courses per person

All selections are served with fresh baked rolls and butter.

Freshly brewed coffee and assorted teas.

Soup Selections

TOMATO BISQUE	\$ 4.50 per person
House crushed tomatoes with fresh herbs and accented with heavy cream, served with an herb crouton	
TUSCAN BEAN & VEGETABLE	\$ 4.75 per person
Bountiful vegetables with tender black beans in a rich vegetable stock, scented with basil pesto	
CREAM OF MUSHROOM	\$ 5.50 per person
This classic has mixed mushrooms with fresh herbs and white wine with heavy cream, served with an herb crouton	
VEGETABLE BARLEY	\$ 4.50 per person
Seasonal vegetables with seasoned barley enrobed in a rich flavourful beef stock with hints of red wine	

Salad Selections

GAZPACHO SALAD	\$ 5.50 per person
Roasted red peppers, julienne cucumbers, cherry tomatoes and cilantro with freshly chopped romaine lettuce, with a charred tomato and cucumber vinaigrette	
HOUSE SALAD	\$ 4.95 per person
Mixed lettuces with slivered onions, shaved carrot, pacific rimmed cucumbers and tomato wedges tossed in our house vinaigrette	
CAESAR SALAD	\$ 5.50 per person
Herb croutons with bacon and parmesan cheese tossed in our house Caesar dressing and served with fresh lemon	
APRICOT, RED ONION & CHERRY SALAD	\$ 5.95 per person
Arugula with baby lettuce, julienne apricots, grape tomatoes, slivered red onions and dried cherries, with a sweet berry vinaigrette	
POACHED PEAR & BLUE CHEESE SALAD	\$ 5.95 per person
Mixed baby lettuces with candied walnuts, poached pears and crumbled blue cheese with a maple balsamic vinaigrette	

Appetizer Selections

CRAB CAKES	\$ 8.95 per person
Fresh crab with roasted red peppers, green onions served with malt vinegar aioli	
SMOKED SALMON	\$ 8.95 per person
Thinly sliced salmon with garlic crostini, fresh dill and lemon crème fraiche	
GOAT CHEESE & PROSCIUTTO	\$ 7.95 per person
Roasted tomato filled with prosciutto ribbons with garlic and garden herbs, drizzled with a thyme emulsion, served with melba toast	
ARTISAN VEGETABLE ANTIPASTO	\$ 6.95 per person
Seasonal grilled vegetables with garlic crostini and marinated bocconcini	

Entree Selections

BEEF FILET	\$ 23.95 per person
House trimmed beef tenderloin, garlic rubbed and grilled with a mushroom and red pepper ragout	
PRIME RIB	\$ 21.95 per person
Slow roasted with herbs and garlic, served with Yorkshire pudding and natural reduction	
STRIPLOIN CHASSEUR	\$ 21.95 per person
Garlic and fresh herb seasoned striploin served with a classic chasseur sauce	
SLOW BRAISED BEEF SHORT RIBS	\$ 18.95 per person
Wine braised short ribs with cherry onion compote	
CAPICOLA CHICKEN	\$ 18.95 per person
Herb marinated chicken breast baked with a capicola ham and sweet pepper raciado, served with a peppercorn cream	
RICOTTA CHICKEN	\$ 19.95 per person
A rich white wine, garlic and ricotta-stuffed chicken with an herb marination, served with a garden herbed butter and tomato coulis	
HUNTER CHICKEN	\$ 17.95 per person
Chicken supreme pan seared with fresh herbs, red wine mushroom ragout	

<p>TURKEY ROULADE Crusted with fresh herbs and rolled with baby spinach, sweet peppers, cut medallion style. Served with a garlic tomato veloute</p>	<p>\$ 20.95 per person</p>
<p>ONTARIO PORK TENDERLOIN Black sesame crusted tenderloin with sundried tomato sage demi-glace</p>	<p>\$ 18.50 per person</p>
<p>ROASTED SALMON Lemon seasoned house roasted salmon filet served with a tarragon red pepper chutney</p>	<p>\$ 18.95 per person</p>
<p>ROAST VEGETABLE FETA STRUDEL Seasonal roasted vegetables scented with garlic and herbs, feta cheese in a buttery crust and drizzled with a tomato coulis</p>	<p>\$ 14.50 per person</p>

All entrees accompanied by choice starch

- Yukon gold mashed potatoes with caramelized onion and sweet garlic
- Dill roasted potatoes dusted with cracked pepper & sea salt
- Vegetable rice pilaf

And Chef selection seasonal vegetables

Dessert Selections

SOUR CHERRY CHEESECAKE	\$ 5.50 per person
Dense and delicious cheesecake in a shortbread crust topped with a housemade sour cherry compote, crowned with a fluffy meringue	
FRENCH LEMON TART	\$ 5.25 per person
Classically tart lemon curd baked in a buttery crust, served with crème Chantilly	
STRAWBERRY VANILLA SLICE	\$ 4.50 per person
Layers of light classic sponge cake, sweet strawberry mousse, strawberry purée, iced with white butter cream, drizzled with strawberry coulis	
RASPBERRY VANILLA CHARLOTTE	\$ 5.50 per person
Vanilla bean mousse surrounded by classic lady fingers and covered with juicy whole raspberries	
CARAMELITA	\$ 5.25 per person
Chocolate sponge cake with a caramel mousse with toasted almond meringue and house made caramel	
APPLE CRUMBLE	\$ 5.50 per person
Fresh apple slices with hints of cinnamon, nutmeg and baked in a rich crust. Topped with buttery golden crumble	
DOUBLE CHOCOLATE PECAN FLAN	\$ 5.50 per person
Dark chocolate crust peaked with rich chocolate pecan filling, drizzled with bitter sweet chocolate	

Buffet-Style Service (Min. of 25 guests)

\$ 29.95 per person

All selections are served with fresh baked rolls and butter.

Freshly brewed coffee and assorted teas.

Salad Selections (Choice of three)

HOUSE SALAD

Mixed lettuces with garden fresh vegetables tossed in our house vinaigrette with grated parmesan

CAESAR SALAD

Herb croutons with bacon and parmesan cheese, tossed in our house Caesar dressing and served with fresh lemon

BARLEY SALAD

Fresh seasoned barley with assorted roasted vegetables, tossed with hints of citrus lemon vinaigrette

VEGETABLE CRUDITÉ

Fresh Chef selected vegetables served with house made ranch dressing

RED SKIN MUSTARD POTATO SALAD

Baby red potatoes with green onions and red peppers tossed in a mustard aioli dressing

TRI COLOUR PASTA SALAD

Field fresh vegetables tossed with lemon oregano vinaigrette

BERRY ORANGE SALAD

Sweet berries and fresh orange slices, pickled red onions and cherry tomatoes with pacific rim cut cucumbers and mixed lettuces, served with a white wine orange vinaigrette

ARUGULA & ALMOND SALAD

Fresh seasoned arugula, slivered roasted almonds and radicchio, with tomato wedges, slivered red onions and julienne cucumbers served with a light peppercorn balsamic cream dressing

Entree Selections (Choice of two)

ROAST ONTARIO BEEF

Slow roasted herb crusted beef with horseradish sauce and garlic gravy

ROAST CHICKEN

Herb and garlic sautéed chicken pieces with lemon and thyme veloute

CHICKEN PROVENÇALE

Roasted chicken with seared tomatoes, garlic in a rich tomato herb veloute

APPLE BRINED PORKLOIN

Apple and maple brined porkloin with cider, granny tarragon apple

BACON RUBBED TURKEY

Fresh sliced turkey scented with bacon and fresh herbs, gently poached and seared with pickled red onions and herb roast turkey gravy

HONEY GLAZED SALMON

Baked salmon filet encrusted with a honey mustard glaze, with squeezed lemon and green onions

SAUSAGE PRIMAVERA

Italian grilled sausage with sweet peppers and onions tossed in a tomato coulis, topped with finely shredded mozzarella and cheddar cheese

TRADITIONAL LASAGNA

Layers of fresh pasta with seasoned beef, herbed cottage cheese and mixed shredded cheese with homemade tomato sauce

ALFREDO'S FETUCCINI

Tender fettuccini pasta with mushrooms and green onions perfectly enrobed with our house made Alfredo sauce

VEGETABLE SHEPHERD'S PIE

Assorted seasonal roasted vegetables with a rich vegetable white wine veloute topped with a cheddar mashed potato

All entrees accompanied by choice of the following starch:

Yukon gold mashed with caramelized onion and sweet garlic

Classic scallop potatoes with bechamel sauce

Vegetable rice pilaf

And Chef selection seasonal vegetables

Dessert Selections

A fresh assortment of cakes, flans, fruit pies and cream pies
Fresh sliced fruit tray

Buffet Enhancements

GOURMET CHEESE PLATTER	\$ 4.25 per person
A fine selection of assorted cheese with a variety of stone ground crackers	
VEGETABLE ANTIPASTO PLATTER	\$ 3.25 per person
Seasonal roasted herb-seasoned vegetables with marinated bocconcini cheese	
DELI PLATTER	\$ 4.25 per person
Assorted house sliced selected meats, marinated olives, sweet peppers and gherkins served with stone ground crackers and melba toast	
VEGETABLE CRUDITÉ	\$ 3.75 per person
Assorted fresh cut seasonal vegetables decoratively displayed and served with garlic onion dip	
ADDITIONAL SALADS	\$ 3.50 per person
ADDITIONAL ENTRÉES	\$ 5.95 per person

Sharing Style Service

*All selections are served with fresh baked breads and butter
Freshly brewed coffee and assorted teas.*

\$ 32.95 per person

Menu Choice

Salads (Choose One Salad)

SIGNATURE HOUSE SALAD

Tossed with garden fresh vegetables and our house vinaigrette with
grated parmesan cheese

APRICOT, RED ONION & CHERRY SALAD

Arugula with baby lettuce, julienne apricots, grape tomatoes, slivered
red onions and dried cherries with a sweet berry vinaigrette

Upgrade your salad (Replace with one salad)

TRADITIONAL CAESAR SALAD

Herb croutons and crispy bacon pieces with chopped crisp romaine lettuce
tossed in our house made Caesar dressing with fresh lemon and
grated parmesan cheese

POACHED PEAR & ALMOND SALAD

Mixed baby lettuces with candied almonds, poached pears and fresh
seasonal julienne vegetables with a maple balsamic vinaigrette

add \$ 1.00 per person

Pasta Course

PENNE JARDINIÈRE

Selected julienne vegetables tossed in house made tomato sauce with
grated parmesan cheese

Entree Courses

ROAST GARLIC CHICKEN

Roasted chicken breast tossed with herbs and garlic, with stewed tomatoes
and green onions, topped with a white wine onion ragout

ROAST SIRLOIN

Garlic crusted slow roasted sirloin, served with peppercorn cream sauce
and a bouquet of roasted mushroom and sweet peppers

Upgrade your Entrée selection

add \$ 1.50 per person per entrée

LEMON HERB TURKEY

Lemon marinated turkey breast rubbed with herbs

VEAL BRAJOLE

Herb and garlic crusted veal rolled with caponata vegetables and glazed with a red wine butter veloute with hints of fresh thyme

Vegetables

Fresh seasonal buttered vegetables

Potatoes & Rice (Choose One)

Yukon gold mashed with caramelized onion and sweet garlic

Dill roasted potatoes dusted with cracked pepper and sea salt

Garden harvest rice pilaf

Dessert (Choose One)

SOUR CHERRY CHEESECAKE

Dense and delicious cheesecake in a shortbread crust topped with sour cherry compote, crowned with fluffy meringue

FRENCH LEMON TART

Classically tart lemon curd baked in a buttery crust, served with crème Chantilly

STRAWBERRY VANILLA SLICE

Layers of light classic sponge cake, sweet strawberry mousse, strawberry purée, iced with white butter cream, drizzled with strawberry coulis

RASPBERRY VANILLA CHARLOTTE

Vanilla bean mousse surrounded by classic lady fingers and covered with juicy whole raspberries

CARAMELITA

Chocolate sponge cake with caramel mousse and toasted almond meringue, with caramel

APPLE CRUMBLE

Fresh apple slices with hints of cinnamon and nutmeg baked in a rich crust, topped with buttery golden crumble

DOUBLE CHOCOLATE PECAN FLAN

Dark chocolate crust peaked with rich chocolate pecan filling, drizzled with bitter sweet chocolate