



THREE COURSE FESTIVE PLATED MENU

Minimum 50 Persons—Taxes + Gratuities extra

Festive Season plated selections include a choice of one appetizer, one entrée, one dessert. Served with fresh baked rolls and butter

Appetizer

Roasted Potato Soup with Chives and Chipotle Chicken

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Essence Of Chicken, Green Onion Slivers and Capsicum Strings

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Lobster And Shrimp Chowder with Smoked Peppers

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Smoked Salmon and Red Onion Tart with Swiss Cheese and Capsicum

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*Baby Arugula with Toasted Walnuts,
Sliced Melon, Prosciutto and Balsamic Reduction*

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*Assorted Winter Fresh Greens With Marinated Vegetables,
Tomatoes, Sun-Dried Cranberries, Red Onions,
Almond Slices And Strawberry Vinaigrette*

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Vine Ripened Tomatoes and Bocconcini Salad with Pesto and Micro Greens

Entrée

Stuffed Cornish Hen

Stuffed Cornish Hen with Couscous Almonds and Sundried Tomatoes
With Porcini Cream and Asparagus

\$44 Per Person



Breast Of Chicken Supreme

Oven Roasted Chicken Breast with Grand Marnier glaze
Served with Leek Risotto, asparagus and Brussel Sprouts

\$43 Per Person



Roasted Ontario Turkey

Charred Asparagus and Brussel Sprouts, Whipped Potatoes,
Root Vegetable Medley, Gravy and Maple Cranberry Sauce

\$45 Per Person



Maple Chili Glazed Salmon

Crispy Leeks served with Leek and Asparagus Risotto

\$45 Per Person



Roast English Cut Striploin of Beef

Served with a Spicy Honey Radish Sauce, Whipped Potatoes and Charred Asparagus
and Brussel Sprouts

\$48 Per Person



Roast Beef Tenderloin

Sautéed Wild Mushrooms, Potato Truffle Mashed and Broccoli Florettes

\$55 Per Person

Dessert

Grand Marnier Crème Brûlée

with Berries and Almond Biscotti



Sticky Toffee Pudding

With Carmel Sauce



Warm Festive Croissant Pudding

With Bourbon Sauce and Berries



Freshly Brewed Coffee and Teas