



TWO COURSE OPTIONS \$32.00 per person

Starter + Entrée OR Entrée + Dessert

THREE COURSE OPTIONS \$39.00 per person

Starter + Entrée + Dessert

Minimum 10 persons - Taxes + gratuities extra

SOUP + SALAD

Chefs Choice Soup of the day

Ta'za Caesar Salad

Romaine Hearts, garlic croutons, parmesan shavings, homemade Caesar dressing with anchovies

House Salad of Seasonal Greens

Choice of dressings

ENTRÉES

Free run Chicken supreme with lemon cream sauce

Stuffed with spinach, garlic and cottage cheese, chefs choice vegetable of the day, choice of starch

Blackened Arctic Char with cherry tomato compote

Louisiana Blackening, warm pepper, onion salad, basmati rice, chef's choice vegetable of the day

Parsley & Garlic Pappardelle pesto cream

Black olives, sundried tomatoes, peppers, mushrooms

"Wellington County" Steaks Premium Ontario grown, Hand selected, corn fed beef steaks Grilled rubbed with Smokey Mountain steak seasoning

8 oz Sirloin "Baseball" steak

"1855 Aberdeen Black Angus" Steak Grilled rubbed with Smokey Mountain steak seasoning

10 oz Ribeye add \$8.00

DESSERT

"Ghirardelli" Triple Chocolate Cheesecake

Creamy chocolate cheesecake, moist brownie base, topped with rich chocolate mousse

Banana Foster Cheesecake

Banana cheesecake, caramel ribbons, white chocolate mousse

ADD: Shareable Platter for \$ 10 per person (Served for 1 hour)

Chicken wings, fried calamari, tempura shrimps, grilled chorizo, harissa halloumi tenders, spring rolls