



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

*

Essence Of Chicken, Green Onion Slivers and Capsicum Strings

*

Lobster And Shrimp Chowder with Smoked Peppers

*

Smoked Salmon and Red Onion Tart with Swiss Cheese and Capsicum

*

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

*

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

*

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

\$50 Per Person



Breast Of Chicken Supreme

Oven Roasted Chicken Breast with Grand Marnier glaze

Served with Leek Risotto, asparagus and Brussel Sprouts

\$50 Per Person



Roasted Ontario Turkey

Charred Asparagus and Brussel Sprouts, Whipped Potatoes,

Root Vegetable Medley, Gravy and Maple Cranberry Sauce

\$50 Per Person



Maple Chili Glazed Salmon

Crispy Leeks served with Leek and Asparagus Risotto

\$50 Per Person



Roast English Cut Striploin of Beef

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

and Brussel Sprouts

\$55 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

Festive Salads

Marinated Fire Grilled Peppers and Asparagus

Caesar Salad with Focaccia Herb Croutons

Baby Kale Salad with Orange, Mandarin Segment and Red Onions

Marinated Pasta salad with Peppers, Olives, Onion, Feta Cheese, Corn and Herbs

Smoked Salmon with Red Onions and Capers

Peeled Jumbo Shrimp on Ice with Spicy Radish Sauce

Entrée

Choice of Three

Roast Top Sirloin of Beef

(Live Station, carved inside the room)

*

Herb Crusted Chicken Breast With Maple Chilli Glaze

*

Roast Ontario Turkey Served with Sage Onion Stuffing

*

Baked *Rainbow Trout*

*

Honey *Roast Ontario Pork Loin* With Garlic Chipotle Sauce

*

Mushroom Ravioli

With Fresh Spinach, Cherry Tomatoes, Garlic and Parmesan Cheese and Artichoke Relish

All Above Served with

Oven Roasted Parisienne Potatoes

Fresh Market Vegetables

Fresh Baked Rolls and Butter

Dessert

Selection of International Cheese with Crackers



Deluxe Festive Buffet Menu

\$72.00 Per persons

Minimum 50 persons — taxes + gratuities extra

Appetizer

Peeled Jumbo Shrimp on Ice with a Spicy Radish Sauce
Festive Cured Meats & Antipasto Platter
Penne and Sundried Tomato Pesto, Red Pepper, olives and Spinach Salad
Traditional Caesar Salad
Red Skin Potato, Chic Peas and Charred Corn
Winter Green Salad with Cranberry Balsamic Dressing

Entrée

Choice of Three

Roast Ontario Turkey, with Sage and Onion Stuffing

*

Pommery Mustard Rubbed *Roast Striploin of Beef Au Jus with* Horseradish
(Live Station, carved inside the room)

*

Pan Seared Salmon with Lemon, Caper Cream

*

Oven Roasted Chicken Supreme With Wild Mushrooms Sauce

*

Maple Braised Beef Short Ribs With Carrots and Baby Onions

All Above Served with

Roasted Parisienne Potatoes
Festive Green Vegetable Medley
Fresh Baked Rolls and Butter

Dessert

Selection of International Cheese
Platter of Sun Ripened Fresh Fruit with Berries
Assorted Festive Cakes, Festive Pastries, Yule Logs