

# DINNER



Plated Service

Buffet Service

Family Style Service

## DINNER PLATED SERVICE I (MINIMUM 10 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

Minimum 3 courses per person

### SOUP SELECTIONS

(Ask us for our gluten free options)

#### Tomato Bisque VG

House crushed tomatoes with fresh herbs and accented with heavy cream, sweet basil oil, served with a rustic crouton

#### Roasted Potato VG

Herb and garlic roasted potatoes pureed in a rich vegetable cream stock and gently seasoned with a green onion crème fraiche, served with a rustic crouton

#### Spinach & White Bean V VG

Rich vegetable stock with baby spinach, white bean with hints of fresh basil and garlic, served with parmesan crisp and a rustic crouton

### SALAD SELECTIONS

#### Arugula & Roma Salad VG GF

Seasoned baby arugula with chopped roma tomatoes with garlic marinated mozzarella and vegetable julienne shreds, tossed with a balsamic emulsified vinaigrette

#### House Salad V GF VG

Mixed greens with slivered onions, shaved carrot, pacific rimmed cucumbers and tomatoes tossed in our house vinaigrette

#### Roasted Pear Salad V GF VG

Roasted pear fans and fresh cut garden greens tossed with a balsamic vinaigrette, garnished with a bouquet garni of house cut vegetables

#### Caesar Salad

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

#### Spinach & Kale Salad V GF VG

Baby spinach with frisee, cherry tomatoes, caramelized walnuts, roasted herbed beets with a sherry & cider vinaigrette

## DINNER PLATED SERVICE - CONTINUED I (MINIMUM 10 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

Minimum 3 courses per person

### APPETIZER SELECTIONS

#### Baked Brie Phyllo VG

Double cream brie wrapped in flaky phyllo pastry with mushroom ragout and leek marmalade with focaccia croutons

#### Roma Bocconcini VG GF

Fresh peppered sliced roma tomatoes with rosemary garlic bocconcini cheese with a balsamic glaze

### ENTRÉE SELECTIONS

(All entrées accompanied with seasonal vegetables V GF VG and choice of ONE starch: VG GF)

#### Honey Roasted Spaghetti Squash V GF VG

Honey roasted spaghetti squash with ribbons of fresh vegetables, quinoa cakes and tomato broth

#### Ontario Pork Tenderloin GF

Herb crusted 7oz. tenderloin with a tomato demi glaze

#### Chicken Ballotine GF

Fresh seasoned 7oz. chicken supreme filled with brie cheese and baby spinach, served with a roasted tomato ragout

#### Supreme of Chicken Chardonnay GF

Fresh 7oz. supreme rubbed with green onion marinade with a parmesan crust, gently roasted with tomato mushroom relish

#### Turkey Steak GF

Herbed and garlic marinated 7oz. turkey filet with creamed butter pesto and fire roasted cherry tomatoes

#### Garlic Crusted Veal Tenderloin GF

Garlic crusted 7oz. veal tenderloin with fine herbs, gently roasted with peppercorn sauce

#### Roasted Salmon Tournedos GF

Fresh 7oz. Atlantic salmon with fresh rosemary and rubbed garlic, roasted with lemon strings and served with a sweet onion jam

## DINNER PLATED SERVICE - CONTINUED | (MINIMUM 10 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

Minimum 3 courses per person

### ENTRÉE SELECTIONS

(All entrées accompanied by choice of ONE starch: roast onion & garlic mashed potato | potato dauphinoise | cracked pepper risotto cakes)

Seasonal vegetables included

#### **Beef Striploin** GF

Fresh seasoned and grilled 7oz. striploin, served with a horseradish peppercorn sauce

#### **Beef Filet** GF

House trimmed 6oz. beef tenderloin, garlic rubbed and grilled with a caramelized onion and blue cheese compound butter

#### **Prime Rib**

Slow roasted with herbs and garlic, served with Yorkshire pudding and natural reduction, suggested serving size 8oz.

### DESSERT SELECTIONS

#### **Cheesecake** VG

Smooth and rich New York style cheesecake set on a graham cracker crust, seasonal fruit compote

#### **Apple Caramel Crumble** VG

Fresh apples and gooey caramel baked in a euro tart style dough crust, topped with a golden buttery crumble, garnished with sweet caramel sauce

#### **Chocolate Raspberry Mousse** VG

Chocolate mousse with a heart of raspberry mousse, finished with a red glaze

#### **Salted Caramel** VG

Salted caramel and creamy milk chocolate ganache inside a dark chocolate crust, garnished with whipped cream

## DINNER BUFFET SERVICE I (MINIMUM 25 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

### SALAD SELECTIONS

(Please select three salads)

#### House Salad V GF VG

Mixed greens 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

#### Brussel Sprout Salad VG GF

Shaved brussel sprouts with butternut squash, dried cherries and candied walnuts with a sherry honey vinaigrette

#### Red Skin Mustard Potato Salad VG GF

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

#### Tri Colour Pasta Salad V VG

Field fresh vegetables tossed with lemon oregano vinaigrette

#### Baby Spinach Salad VG GF

Fresh baby spinach with roasted almonds, pickled onions and herbed goat cheese with dried apricots and honey vinaigrette

#### Baby Greens & Dried Fruit V GF VG

Mixed baby greens with assorted dried fruits to include cherries, apricots and cranberries with slices of red onions, tossed in sweet onion mustard vinaigrette

### ENTRÉE SELECTIONS

(Please select two entrées)

#### Roast Ontario Beef GF

Slow roasted herb crusted beef with horseradish sauce and garlic gravy

#### Balsamic Tomato Chicken GF

Wine infused balsamic vinegar marinated roasted chicken with fire roasted cherry tomatoes in a peppercorn glaze

#### Chicken Provençale GF

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

HST and a 18% service charge will apply to all menu items | Prices subject to change

VG VEGETARIAN V VEGAN GF GLUTEN FREE

## DINNER BUFFET SERVICE - CONTINUED I (MINIMUM 25 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

### ENTRÉE SELECTIONS CONT.

(Please select two entrées)

#### Shrimp & Andouille Cassoulet

Seasoned shrimp and roasted andouille sausage slow braised with beans and root vegetables in a rich wine scented sauce

#### Apple Brined Porkloin <sup>GF</sup>

Apple and maple brined pork loin with house made apple cider glaze, garnished with roasted red pepper

#### Ratatouille Braised Turkey <sup>GF</sup>

Traditional ratatouille roasted vegetables with tomato braised turkey pieces scented with rosemary and garlic

#### Lime Cilantro Salmon <sup>GF</sup>

Lime cilantro marinated salmon with roasted sweet pepper and lime veloute

#### Oven Baked Cheese Pasta <sup>VG</sup>

Tender pasta baked tossed in our cheese sauce with a crispy bread crumb cheese crust

#### Vegetable Lasagna <sup>VG</sup>

Lasagna noodles with spinach, carrots and broccoli with ricotta, mozzarella and cheddar cheese

#### Portobello Layer <sup>V GF VG</sup>

Layers of portobello mushrooms and eggplant with roasted tender carrot and sweet pepper coulis with seasoned baby spinach leaves

#### All entrées accompanied by seasonal vegetables and choice of ONE starch:

Yukon gold mashed with caramelized onion & sweet garlic <sup>GF</sup>

Dill roasted potato with cracked pepper & sea salt <sup>V GF VG</sup>

Vegetable rice pilaf <sup>VG GF</sup>

### DESSERT SELECTIONS

A fresh assortment of cakes, flans and pies

## DINNER BUFFET SERVICE (MINIMUM 25 GUESTS)

### BUFFET ENHANCEMENTS (ADD ON)

#### **Vegetable Crudité Platter** VG GF

Fresh chef selected vegetables served with house made ranch dip

#### **Gourmet Cheese Platter** VG

A fine selection of assorted cheese with a variety of stone ground crackers

#### **Vegetable Antipasto Platter** VG GF

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

#### **Charcuterie Platter**

Assorted house sliced selected meats, marinated olives and sweet peppers, marinated roasted vegetables, served with stone ground crackers

#### **Fresh Fruit Platter** V GF VG

A fresh selection of seasonal fresh fruit decoratively displayed

Additional Salads

Additional Starch

Additional Entrée

## DINNER SHARING STYLE SERVICE I (PERSON | MINIMUM 25 GUESTS)

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

### SALAD (Choose one)

#### Signature House Salad V GF VG

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

#### Caesar Salad

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

### PASTA COURSE (Choose one)

#### Penne Jardinière VG

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

#### Bowtie Forestier VG

Tender bowtie pasta with fresh herbs, mushrooms, and glazed with pesto marinara and parmesan cheese

### ENTRÉE COURSES

#### Tuscany Chicken GF

Roasted chicken, Italian herbs, fresh parmesan garnished with baby spinach and roma tomatoes, white wine beurre blanc

**AND**

#### Pepper Crusted Sirloin GF

Garlic crusted slow roasted sirloin served with pearl onion peppercorn ragout

**AND**

#### Vegetables V GF VG

Fresh seasoned vegetables

### POTATOES & RICE (Choose one)

Mashed potato with caramelized onion & sweet garlic GF

Dill roasted potato with cracked pepper & sea salt V GF VG

Garden harvest rice pilaf VG GF

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VG VEGETARIAN V VEGAN GF GLUTEN FREE

## DINNER SHARING STYLE SERVICE

All selections are served with fresh baked bread and butter and includes regular coffee and assorted teas

### DESSERT SELECTIONS (Choose one)

#### **Cheesecake** VG

Smooth and rich New York style cheesecake set on a graham cracker crust, seasonal fruit compote

#### **Apple Caramel Crumble** VG

Fresh apples and gooey caramel baked in a euro tart style dough crust, topped with a golden buttery crumble, garnished with sweet caramel sauce

#### **Chocolate Raspberry Mousse** VG

Chocolate mousse with a heart of raspberry mousse, finished with a red glaze

#### **Strawberry Rhubarb Tart** VG

Sweet juicy strawberries and tart rhubarb baked in our Euro style sweet dough crust; topped with a buttery golden crust

#### **Salted Caramel** VG

Salted caramel and creamy milk chocolate ganache inside a dark chocolate crust, garnished with whipped cream