PLATED DINNER

All pricing is per person.

**Soups  $7.25**

- Purée of roasted cauliflower and aged Ontario cheddar, topped with parsley cream
- Cream of woodland mushroom, topped with fresh chives
- Roasted butternut squash, with toasted pine nuts and mint sour cream drizzle
- Southern Italian minestrone, served with pesto and fresh romano cheese
- Roasted corn chowder, topped with slivers of smoked ham
- Shrimp and shiitake mushroom wontons, in a clear broth finished with scallions and coriander
- Lentil and bacon gumbo, topped with gorgonzola croutons

**Salads  $7.50**

- Californian mini greens, tossed in a honey lime vinaigrette with candied pecans
- Spinach and sliced button mushroom salad, tossed with dijon chive vinaigrette and topped with Bermuda onions
- Tender Boston bibb lettuce and watercress, dressed with a citrus mint yogurt topped with toasted almonds
- Belgian endive, curly endive and radicchio salad tossed with poppy seed and a red onion vinaigrette topped with spiced walnuts
- Baby romaine leaf, dressed with a creamed basil vinaigrette and topped with smoked Canadian bacon bits, croutons and Romano cheese

**Entrées**

- Oven roasted Canadian angus prime rib of beef, accompanied with creamy horseradish and Yorkshire pudding  $37.50 per person
- Pan seared breast of capon, accompanied with sautéed peppers and purple onions in a tomato reduction  $31.50 per person
- Oven roasted Canadian angus beef tenderloin, served with a roasted peppercorn sauce  $43.25 per person
- Braised lamb shank, served with roasted garlic mash and sautéed rapini  $38.00 per person
- Seared fillet of Atlantic salmon, served on a bed of farro pilaf and swiss chard  $41.00 per person
- Free range chicken breast stuffed with spinach, rosemary and goat cheese served with pan drippings  $35.70 per person
- Seared double Ontario pork chop, served with a warm apple compote  $34.50 per person
Vegetarian Entrées  $31.50 per person
Sesame and Panko-crusted tofu with a ginger soya glaze served with Jasmine rice and baby bok choy
Creamy risotto with butternut squash and beet chips
Charred bruschetta baci pasta

Vegan Entrées  $31.50 per person
Eggplant and mushroom steak served on top of quinoa black bean corn pilaf
Quinoa pilaf served with mushroom ragout
Beluga lentil and rice pilaf with a Moroccan Marrakesh stew

Desserts  $7.25 per person
Vanilla bean cremeux tart
French apple tart
Lemon meringue tart
Dulce de leche cheesecake
Strawberry and rhubarb mascarpone tart
White chocolate Grand Marnier mousse

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