

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

Pan seared breast of capon, accompanied with sautéed peppers and purple onions in a tomato reduction

Oven roasted Canadian angus beef tenderloin, served with a roasted peppercorn sauce

Braised lamb shank, served with roasted garlic mash and sautéed rapini

Seared fillet of Atlantic salmon, served on a bed of farro pilaf and swiss chard

Free range chicken breast stuffed with spinach, rosemary and goat cheese served with pan drippings

Seared double Ontario pork chop, served with a warm apple compote



\$37.50 per person

\$31.50 per person

\$43.25 per person

\$38.00 per person

\$41.00 per person

\$35.70 per person

\$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

