

# 2013-2014 Banquet Menus



## Appetizers (choose a salad or soup)

**Arugula and Watercress Salad** with orange segments and an orange poppy seed dressing

**Romaine and Spinach Salad** with sliced strawberries, raspberries and blueberries with a honey mint vinaigrette

**Romaine with Orange Segments Salad** with crumbled feta and garbanzo beans with an orange oregano vinaigrette

**Roasted Garlic and Tomato Salad** with yellow and red cherry tomatoes with toasted pumpkin and sunflower seeds on a bed of green leaf lettuce with a garlic vinaigrette

**Snap Peas and Watercress Salad** with grape tomato and crumbled goat cheese or asiago served with a sesame shallot vinaigrette

**Baby Spinach Salad** with mushrooms and red onions served with a sweet mustard vinaigrette

**Field Greens** with dried cranberries and toasted hazelnuts and a herbed vinaigrette

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**Sweet Potato Soup** with buttered pecans

**Celery Root Soup** with green apple

**Spicy Roasted Squash Soup** with pumpkin pesto

*Soups may be added as a fourth course at \$5 pp*



## Chicken Supreme Selections \$38

**Applewood Smoked Cheddar Stuffed Chicken Breast Supreme** with maple syrup Irish whiskey glaze, served with roasted sweet potatoes and sautéed vegetable medley

**Panko Crusted Chicken Breast Supreme stuffed with goat cheese, apricots and sage**, served with saffron rice pilaf and ratatouille

**Pan Seared Chicken Breast Supreme** with pear, bell pepper and cilantro salsa, served with red beans and rice and whole green beans

**Apple, Currant and Caraway Stuffed Chicken Breast Supreme** served with brown rice pilaf and roasted root vegetables

## Chicken \$36

**Chicken Provencal Chicken** braised with tomato kalamata olive and garlic, served with seven grain rice pilaf, roasted zucchini and peppers

**Sage Roasted Chicken with Madeira Sauce** served with whipped chive potatoes and sautéed vegetables

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*All banquets are accompanied by freshly baked rolls with butter, Fair trade coffee, decaf and tea*

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### Beef Strip Loin \$42

**Herb Crusted Beef Strip Loin** with cremini mushroom stuffing and a merlot demi-glace, served with roasted sweet potatoes, snap peas and red pepper

**Adobo Rubbed New York Strip Loin** with pan sauce, served with celery root and potato puree and broiled tomato

**Pepper Crusted New York Strip Loin** with hunter sauce, served with herb roasted potatoes and ratatouille

### Beef Tenderloin \$46

**Grilled Filet Mignon** topped with gorgonzola cream sauce and served with garlic roasted mini white potatoes and asparagus

**Roast Beef Tenderloin** drizzled with a roasted shallot and port wine sauce, served with Yukon gold potato gratin with horseradish and parmesan and a sautéed vegetable medley

**Roast Beef Tenderloin** with a classic green peppercorn brandy sauce, served with twice baked potato with two cheeses and glazed carrots

### Salmon \$39

**Grilled Salmon** seasoned with lime butter, served with black lentils and leeks, snap peas and red pepper

**Poached Salmon** topped with tarragon sauce, served with bulgur pilaf and glazed carrots

**Almond Crusted Salmon** with leek and lemon cream, accompanied by saffron rice and roasted root vegetables

**Grilled Salmon** topped with creamy horseradish sauce and served with roasted tri-colour potato and ratatouille

*Please ask for the availability of other fresh fish.  
Customized pricing may apply*

### Vegetarian \$35

*Salad and Dessert options will be paired from the menu selected for the group*

**Grilled Vegetable Napoleon** with roasted red pepper sauce accompanied by a barley pilaf  
– Vegan

**Vegetable Strudel** with feta served with a roasted tomato sauce

**Vegetable Cassoulet** served in a red pepper with grilled polenta and baby spinach  
–Gluten Free

**Phyllo Vegetable Purses** with a roasted pepper coulis and goat cheese rounds

**Quinoa Cake** topped with roasted vegetable ragout served with a smoked roma tomato coulis  
–Vegan

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### Additional Entrée Ideas

Selections are presented as a three course menu with a choice of either soup/salad and a dessert of choice

**Roast Bison Tenderloin** with morels and tarragon marsala sauce, served with Yukon potato, celery root and stilton gratin, and roasted root vegetables  
\$55

*\*Please note that bison will not be served any more than medium rare*

**Herb Crusted Rack of Lamb** served with a shiraz demi glace accompanied with glazed fingerling and potatoes and squash puree  
\$51

**Roasted Cornish Hens** semi boneless stuffed with a brown rice pilaf and drizzled with raspberry balsamic glaze and roasted root vegetables  
\$50



### Desserts (choose one)

Chocolate Mocha Cake

Lemon Crème Brulée Tart

Strawberry Mascarpone Tart with port glaze

Caramel Pecan Cakes

Spiced Apple Cake

Coffee Scented Panna Cotta with orange syrup

Apple Galettes

Chocolate Mousse infused with Grand Marnier

### Guidelines

- White table linen and napkins are included
- Elegant china and cutlery are included
- \$3 per person will be charged for two or more entrée selections. The vegetable and starch needs to be the same for each entrée. Vegetarian is not considered a separate selection.
- A minimum of 50 people is required for a banquet. If your group numbers are less, custom pricing is available with a minimum of 25 people.
- Custom menu design fee \$100
- Final confirmation required 14 days prior to event
- Orders modified within 48 hours are subject to a \$40 service fee
- Menu prices are subject to change

# 2013-2014 Dinner Buffet Menus



## Roasted Chicken Dinner Buffet \$32

Assorted freshly baked rustic breads and butter

Spring greens salad with strawberry and dried cranberry served with raspberry and fresh herb vinaigrette

Quinoa salad with pear vinaigrette

Roasted chicken breast supreme with apple cider demi glace

Herb roasted mini-potatoes

Roasted vegetable medley of parsnip, carrot, turnip, red onion, fennel

Vegetarian cassoulet

Sliced seasonal fresh fruit

Chocolate marquise

Lemon fresh blueberry mini tart

Fair trade coffee, decaf and assorted teas

## Roast Beef Strip Loin Dinner Buffet \$37

Freshly baked rustic breads and butter

Arugula watercress grape and mango salad with herb chili vinaigrette

Baby spinach, salad sautéed wild mushroom radish and parmesan with citrus thyme vinaigrette

Chef carved Mrs. McGarrigle's Fine Mustard crusted roast beef striploin, served with horseradish and mushroom jus

Orecchiette pasta tossed with garbanzos, tomatoes, feta, and mint

Sweet potato Yukon mash with caramelized onion and chèvre

Braised root vegetables

Sliced seasonal fresh fruit

Double chocolate torte with merlot coulis

Cheesecake lollipops

Fair trade coffee, decaf and assorted teas

## Guidelines

- Includes preset water, china, cutlery, white linen and staff for 4 hours
- Minimum of 25 people
- Custom menu design fee \$100
- Confirmation required 14 days prior to event
- Orders modified within 48 hours are subject to a \$40 service fee
- \* Menu prices are subject to change

## Add to any buffet menu (priced per person)

Herb roasted chicken breast with tarragon cream sauce \$6

Whole side of ginger glazed roast salmon– served cold \$7.50

Additional salad selection \$3.50

Select fine Ontario and Quebec artisan cheese \$6.75