



Dinner Menu

Minimum seating of 24 persons

*All Dinner are appropriately garnished, complemented with Rolls and Butter,
Fresh Market Vegetables, Potatoes or Rice.*

Also includes choice of Soup or Salad, Dessert, House Coffee and Tea

Soup

Butternut Squash with Splinters of Smoked Ham
 Chicken with Portabello Mushroom and Asian Vegetable
 Cream Of Mushroom
 Cream Of Garden Vegetables

Or

Salad

Boston Bib Lettuce with Purple Onion, Mandarin Oranges and Chopped Egg
 Hearts of Romaine Lettuce with Caesar Vinaigrette
 Tomato and Bocconcini with Basil Vinaigrette

Entrees

Grilled Chicken Breast with Finely Chopped Herbs and Cabernet Reduction	\$28.99
Oven Roasted Salmon Fillet, Miso Glazed	\$29.99
Roasted Triple A Prime Rib of Beef, Au Jus	\$32.99
Roasted Triple A Top Sirloin of Beef Served with Trio Peppercorn Sauce	\$28.99
Penne Pasta with Sun Dried Tomato Tossed with Vodka Tomato Cream Sauce	\$19.90

Desserts

Cheese Cake
 Seasonal Fruit Tart
 Individual Mousse Cakes, choice of;
 Mango, Passion Fruit, Raspberry, Black or White Chocolate
 Apple Tarte Tatin
 Bread and Butter Pudding
 All Desserts served with Choice of Fruit Coulis or Vanilla Cream Sauces



Dinner Buffet
Minimum of 25 persons

\$32.99 /Person

Assorted Cold Cut Deli Meats
Raw Vegetable Display with Dip
Market Vegetables, Potatoes or Rice, Rolls and Butter

Choose four of the following salads:

Field Green Salad with House Dressing
Roasted Red Skin Potato Salad
Tomato, Artichoke Hearts with Purple Onion
Mediterranean Couscous Salad
Six Beans Salad
Caesar Salad
Marinated Mushrooms with Herbs and Red Onion
Greek Salad

Entrees

Choose one of the following vegetarian entrée:

Pasta & Mix Vegetable with Tomato and Romano Cheese Sauce
Vegetarian Lasagne
Poached Potato & Cheese Perogies with Garlic Cream Sauce

Choose two of the following meat entrées:

Stuffed Cornish Hen with Wild Rice
Grilled Chicken with Soya Sesame Glaze
Roast Top Sirloin of Beef, Au Jus
Grilled Fillet of Salmon with Teriyaki Sauce
Leg of Lamb with Mint Sauce

Desserts

International Cheese Platter with Crackers
Fresh Sliced Fruit Display
Assorted Cakes and French Pastries
Coffee and Tea