

- MY PLACE BAR & GRILL -

INDIVIDUALLY PLATED MENUS

IDEAL FOR GROUPS OF 15 OR MORE

MENU 1

WARM GARLIC LOAF
MIXED GREEN SALAD

Choose 1 of the following, served with roasted herb potatoes and steamed seasonal vegetables:

MUSHROOM ASIAGO CHICKEN

Breaded chicken breast topped with a roasted red pepper and mushroom asiago cream sauce.

ROSEMARY CHICKEN

Pan seared double breasted chicken topped with a mushroom rosemary demi.

SALMON FILET

Pan seared Atlantic salmon served with a white wine and lemon butter herb reduction.

Choose 1 of the following desserts:

APPLE CRUMBLE

Chunks of apple topped with granola, served with vanilla bean ice cream.

OR

WILD BERRY CHEESECAKE

Creamy plain cheesecake topped with wild berries.

COFFEE OR TEA

\$2800

per person plus tax and gratuity



CUSTOMIZED MENU PLANNING ALSO AVAILABLE



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MFNU 2

WARM GARLIC LOAF MIXED GREEN SALAD PENNE POMODORO

Choose 1 of the following, served with roasted herb potatoes and steamed seasonal vegetables:

8 oz BLACK ANGUS STRIPLOIN STEAK

Served with a red wine demi.

SALMON FILET

Pan seared Atlantic salmon served with a white wine and lemon herb reduction.

ROSEMARY CHICKEN

Pan seared double breasted chicken topped with a mushroom rosemary demi.

Choose 1 of the following desserts:

APPLE CRUMBLE

Chunks of apple topped with granola, served with vanilla bean ice cream.

OR

WILD BERRY CHEESECAKE

Creamy plain cheesecake topped with wild berries.

COFFEE OR TEA

\$3200

per person plus tax and gratuity





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MFNU 3

WARM GARLIC LOAF

CRAB CAKES AND COCONUT SHRIMP

Served with horseradish marmalade and chipotle mayo.

OR

SPANAKOPITA

Spinach, feta and dill wrapped in filo pastry.

Choose 1 of the following, served with roasted herb potatoes and steamed seasonal vegetables:

PRIME RIB AU JUS WITH YORKSHIRE PUDDING

SALMON FILET

Pan seared Atlantic salmon topped with a cajun lobster hollandaise.

ROSEMARY CHICKEN

Pan seared double breasted chicken topped with a mushroom rosemary demi.

Choose 1 of the following desserts:

APPLE CRUMBLE

Chunks of apple topped with granola, served with vanilla bean ice cream.

OR

WILD BERRY CHEESECAKE

Creamy plain cheesecake topped with wild berries.

COFFEE OR TEA

\$3800

per person plus tax and gratuity



CUSTOMIZED MENU PLANNING ALSO AVAILABLE