

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.

MEDITERRANEAN CHICKEN

Pan seared chicken supreme topped with roasted artichokes, kalamata olives, roasted red peppers, sundried tomato and feta cheese.

SALMON FILET

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

Choose 1 of the following desserts:

STICKY TOFFEE PUDDING

Lightly spiced sponge cake topped with whipped cream and a buttery toffee sauce.

OR

BAKED BANANA

Hazelnut chocolate and banana wrapped in phyllo pastry and baked in the oven. Served with vanilla bean ice cream.

COFFEE OR TEA

\$28⁰⁰

per person plus tax and gratuity



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MENU 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 SIRLOIN STEAK

Served with a red wine demi.

SALMON FILET

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

MEDITERRANEAN CHICKEN

Pan seared chicken supreme topped with roasted artichokes, kalamata olives, roasted red peppers, sundried tomato and feta cheese.

Choose 1 of the following desserts:

STICKY TOFFEE PUDDING

Lightly spiced sponge cake topped with whipped cream and a buttery toffee sauce.

OR

BAKED BANANA

Hazelnut chocolate and banana wrapped in phyllo pastry and baked in the oven. Served with vanilla bean ice cream.

COFFEE OR TEA

\$32⁰⁰

per person plus tax and gratuity



— MY PLACE BAR & GRILL —

INDIVIDUALLY PLATED MENUS

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MENU 3

WARM GARLIC LOAF

MIXED GREEN SALAD

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.

MEDITERRANEAN CHICKEN

Pan seared chicken supreme topped with roasted artichokes, kalamata olives, roasted red peppers, sundried tomato and feta cheese.

Choose 1 of the following desserts:

STICKY TOFFEE PUDDING

Lightly spiced sponge cake topped with whipped cream and a buttery toffee sauce.

OR

BAKED BANANA

Hazelnut chocolate and banana wrapped in phyllo pastry and baked in the oven. Served with vanilla bean ice cream.

COFFEE OR TEA

\$38⁰⁰

per person plus tax and gratuity

CUSTOMIZED MENU PLANNING ALSO AVAILABLE

Fonthill Shopping Plaza, HWY #20, Fonthill T 905 892 4949

www.myplacebarandgrill.ca

