



INDIVIDUALLY PLATED MENUS

Ideal for Groups of 15 or More

• (red dot) represents meat dishes

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.

• **MAPLE BACON CHICKEN**

Pan seared chicken breast, melted brie cheese, toasted walnuts, caramelized onions, maple bacon cream sauce.

• **SALMON FILET**

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

\$30⁰⁰

per person + tax and gratuity

Additional Menu Choices:

DESSERT \$6.00 pp
COFFEE/TEA \$3.00 pp

• *Customized Menu Planning Also Available* •



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MENU 2

WARM GARLIC LOAF

MIXED GREEN SALAD

**PENNE WITH A SPINACH
ROSÉ SAUCE**

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

• **EIGHT OUNCE AAA SIRLOIN**

Served with a red wine demi.

• **SALMON FILET**

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

• **MAPLE BACON CHICKEN**

Pan seared chicken breast, melted brie cheese, toasted walnuts, caramelized onions, maple bacon cream sauce.

\$36⁰⁰

per person + tax and gratuity

Additional Menu Choices:

DESSERT \$6.00 pp

COFFEE/TEA \$3.00 pp

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MENU 3

WARM GARLIC LOAF

MIXED GREEN SALAD

• **SEAFOOD PENNE**

Black tiger shrimp, spinach rosé sauce.

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

• **EIGHT OUNCE AAA FILET MIGNON**

Served with a red wine demi.

• **SALMON FILET**

Pan seared Atlantic salmon topped with a lobster and crab dill cream sauce.

• **MAPLE BACON CHICKEN**

Pan seared chicken breast, melted brie cheese, toasted walnuts, caramelized onions, maple bacon cream sauce.

\$44⁰⁰

per person + tax and gratuity

Additional Menu Choices:

DESSERT \$6.00 pp

COFFEE/TEA \$3.00 pp

• Customized Menu Planning Also Available •