

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.

\$32⁹⁹

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.

\$3799

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.

\$46⁹⁹

per person + tax and gratuity

Additional Menu Choices:

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

Customized Menu Planning Also Available