



ON-SITE FAMILY STYLE DINNER: \$42.95

Assorted Artisan rolls with whipped butter

YOUR CHOICE OF ONE:

Chicken Pastina soup

Minestrone soup

Garden salad with our house vinaigrette

YOUR CHOICE OF PENNE WITH:

Tomato basil or Bolognese sauce

YOUR CHOICE OF TWO ENTREES:

Roasted rosemary chicken

Chicken scaloppini with mushroom wine sauce

Herb-breaded chicken breast with a fresh Marinara sauce

Herb-breaded chicken breast with a garlic, parsley, lemon sauce and a hint of capers

Roasted pork loin with a wild mushroom demi-glaze

Broiled Atlantic salmon with lemon dill sauce

Roast striploin of beef with au jus

YOUR CHOICE OF ONE STARCH:

Herb-roasted potatoes

Garlic mashed potatoes

Rice Pilaf

Seasonal vegetables

Freshly brewed coffee & assorted tea

PRICES ARE SUBJECT TO CHANGE, APPLICABLE TAXES AND GRATUITY

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. Prices are based on a guest count of 20. To accommodate your request, services and cancellations must be made at least 72 hours in advance. \$400 room rental fee (Sunday – Friday) or \$500 room rental fee (Saturday) includes: linen tablecloths, linen napkins, china, cutlery, regular table set up and clean up, service staff, podium and microphone. Table skirting and other rentals available on request – rental fees apply.

A NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE YOUR DATE



ENHANCEMENTS

Soup

Mushroom Bisque, Chicken Tortellini, Beef Barley
add \$3.50

Salad

Caesar Salad
Crisp romaine lettuce with lemon, bacon, croutons, Parmesan cheese and creamy Caesar dressing
add \$4

Spinach Salad
Spinach with red onion, tomato, crushed walnuts and balsamic vinaigrette
add \$5

Arugula Salad
Arugula with baby spinach, Parmesan cheese, grape tomato and cilantro vinaigrette
add \$5

Penne

Tomato basil or Bolognese
add \$5.50

Tomato blush
add \$6.50

Starch

Potato Dauphinoise
Sliced potatoes with cream, Emmental cheese and nutmeg
add \$2.50

Dessert

Old fashioned chocolate cake
add \$6.50

New York Cheesecake with berry coulis
add \$6.50

Creme brulee with fresh berries
add \$6.50

Red Velvet cake with cream cheese icing
add \$7.50

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