



ON-SITE PLATED DINNER

Assorted Artisan rolls with whipped butter

YOUR CHOICE OF ONE:

Chicken Pastina soup
Minestrone soup
Garden salad with our house vinaigrette

YOUR CHOICE OF ONE ENTREE:

Chicken scaloppini with mushroom wine sauce **\$31.95**
Grilled, marinated chicken breast with an herbed, lemon garlic sauce **\$31.95**
Seared supreme breast of chicken filled with cream cheese, spinach and mushrooms
in a smoked paprika cream sauce **\$34.95**
Panko encrusted Atlantic salmon with roasted red pepper sauce **\$35.95**
Broiled Atlantic salmon with a lemon dill sauce **\$35.95**
Roast prime rib of beef au jus with Yorkshire pudding **\$39.95**
Roasted beef tenderloin with a rosemary demi-glaze **\$52.95**

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 AND APPLICABLE TAX

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

PRICES ARE SUBJECT TO CHANGE, APPLICABLE TAX AND GRATUITY

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