

STANDARDS

- Bread rolls with whipped butter
- Choice of one: minestrone, pastina soup or fresh garden salad with house vinaigrette
- Choice of one: herb-roasted potatoes, garlic mashed potato or rice pilaf
- Chef's Choice of fresh, local market vegetables
- Freshly brewed coffee & tea

FAMILY STYLE DINNER \$45

Your choice of entrée:

- Chicken (6oz) scaloppini with white wine mushroom sauce
- Roasted Pork Loin with apple butter brown sauce
- Roasted Beef Striploin with rosemary demi-glaze

Your choice of dessert:

- New York Cheesecake with mixed berry coulis
- Old-fashioned Three Layer Chocolate Cake
- Red Velvet Cake with Vanilla Sauce

FAMILY STYLE DINNER \$55

Your choice of entrée:

- Chicken Wellington with mushrooms & shallots in a puff pastry topped with Supreme sauce
- Chicken Supreme with goat cheese, sundried tomato & asparagus filling, served with smoked paprika cream sauce
- Oven Roasted Prime Rib of Beef with au jus & Yorkshire pudding (plated only)
- Broiled Salmon with lemon dill cream sauce or tomato remoulade

Your choice of dessert:

- Crème brulee with fresh berries
- Cookie dough cheesecake with a drizzle of chocolate sauce
- Sweet and salty chocolate truffle cake with a caramel sauce

FAMILY STYLE DINNER \$65

Your choice of entrée:

- Chicken Saltimbocca filled with prosciutto and provolone cheese and topped with a brandy porcini mushroom sauce
- Rolled Pork Loin filled with creamed spinach and mushrooms with Kalamata Puttanesca sauce
- Roast Beef Tenderloin with sliced wild mushrooms in a red wine demi-glaze (plated only)
- Pecan-crusting Salmon stuffed with black tiger shrimp and blue crab filling and served with a maple shallot glaze

Your choice of dessert:

- Crème brulee with fresh berries
- Cookie dough cheesecake with a drizzle of chocolate sauce
- Sweet and salty chocolate truffle cake with a caramel sauce

ENHANCEMENTS

BUTLER STYLE HORS D'OEUVRES

- Vegetarian Spring Rolls with plum sauce **\$25 per dozen**
- Southwestern Wedges – crispy wedge filled with roasted chicken and fresh vegetables with a BBQ dipping sauce **\$25 per dozen**
- Cherry Tomato Bocconcini Skewers **\$25 per dozen**
- Spinach and Feta in Pastry **\$28 per dozen**
- Mushroom Phyllo Bundle -baked pastry with a gourmet medley of mushrooms, garlic, shallots and Gruyere cheese **\$28 per dozen**
- Beef Crostini – thinly sliced striploin of beef served on a toasted Crostini with creamy horseradish and BBQ blue cheese garnish **\$30 per dozen**
- Vegetarian Risotto Suppli with Marinara sauce **\$30 per dozen**
- Chicken satays with a choice of Cajun, Teriyaki or Honey Dijon sauces **\$30 per dozen**
- Coconut Shrimp with a zesty orange chili sauce **\$35 per dozen**
- Shrimp and Pork Spring Rolls with citrus soya sauce **\$40 per dozen**

STATIONARY PLATTER HORS D'OEUVRES

- Pasta Chips and Salsa Platter – seasoned, crisp pasta with salsa **\$45**
- California Sushi Platter – 40 pieces of California sushi with pickled ginger, wasabi and soy sauce **\$65**
- Fresh vegetable tray with dip **\$80**
- Trio Dip (Bruschetta, Hummus, Feisty Feta) **\$80**
- Chicken Roulades – Cajun chicken, cream cheese and salsa spread, rolled in pesto and sund-dried tomato soft tortillas **\$80**
- Domestic Cheese with bread and cracker display **\$145**

SOUP & SALAD

	UPGRADE	ADD ON
○ Mushroom Bisque	\$2	\$5.50
○ Roasted tomato and white cheddar soup	\$2.50	\$6
○ Potato leek soup with fried pancetta	\$4	\$7.50
○ Mandarin orange, cherry tomato salad with honey citrus vinaigrette	\$1.50	\$6
○ Spinach and arugula salad with fig and pomegranate dressing	\$3.50	\$8.50
○ Village salad with crisp romaine in an herbed vinaigrette	\$1.50	\$4.50

PASTA ACCOMPANIMENT

- Penne with tomato basil sauce **\$5.50 per person**
- Penne Bolognese **\$5.50 per person**
- Penne with tomato blush sauce **\$6.50 per person**

SECOND ENTRÉE ADD ON (4oz)

- Chicken scaloppini with white wine mushroom sauce **\$9**
- Roasted Pork Loin with apple butter brown sauce **\$9**
- Roasted Beef Striploin with rosemary demi-glaze **\$9**
- Rolled Pork Loin filled with creamed spinach & mushrooms with Kalamata Puttanesca sauce **\$11**
- Broiled Salmon with lemon dill cream sauce or tomato remoulade **\$11**
- Pecan-crusted Salmon stuffed with black tiger shrimp & blue crab filling & served with a maple shallot glaze **\$13**

STARCH & VEGETABLE UPGRADE

- Caraway-roasted Fingerling potatoes **\$2 per person**
- Potato Dauphinoise—sliced potatoes with cream, Emmental cheese and nutmeg **\$4.50 per person**
- Garlic red skin smashed potatoes with chives and Parmesan cheese **\$2 per person**
- Roasted beets and heirloom baby carrots **\$2 per person**
- Chinese broccoli and wild mushroom medley **\$4.50 per person**
- Roasted root vegetables with bok choy **\$2 per person**

AVAILABLE SERVICES UPON REQUEST

- Hors D'oeuvres table
- Plated service - \$3 per person
- Sweet table
- Late night snack table

PRICES ARE SUBJECT TO CHANGE, APPLICABLE TAXES AND GRATUITY

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request and may incur further cost. To accommodate your request, services and cancellations must be made at least 72 hours in advance. Set up of venue with china and cutlery included. Table skirting and other rentals available on request – rental fees apply. A non-refundable deposit is required to reserve your date.