

PLATED DINNER

Assorted artisan rolls with whipped butter

YOUR CHOICE OF ONE:

Chicken pastina soup Butternut squash soup Garden salad with roasted cherry tomatoes in our house vinaigrette

YOUR CHOICE OF ONE ENTREE:

Chicken scaloppini with mushroom wine sauce \$34.95 Marinated chicken breast grilled with an herbed garlic sauce \$34.95 Seared supreme breast of chicken filled with ricotta cheese, spinach and mushrooms in a garlic cream sauce \$39.95 Broiled atlantic salmon with a lemon dill sauce \$42.95 Herb-crusted roast prime rib with beef au jus \$45.95 Roasted beef tenderloin with a mushroom and port reduction demi-glaze \$59.95

YOUR CHOICE OF ONE STARCH:

Herb-roasted potatoes Garlic mashed potatoes Dauphinoise potato 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

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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*

Dessert

Creme brulee with fresh berries

Cheesecake parfait

Oreo cookie stack (dark chocolate cookie base, white chocolate mousse and oreo cookie crumble) *add \$6.00*

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