

DINNER BANQUET MENU

All Entrée Selections Include:

Your Choice of Soup or Salad and Dessert

Chef's Choice of Seasonal Vegetables

Freshly Brewed Colombian and Decaffeinated Coffee and a Selection of Teas

Freshly Baked Bread & Rolls

Please select one soup or salad and one dessert to compliment your Banquet Entrée.

Soups

Soup of the Day from the Chef's Kettle

Tomato Gin Bisque with Herb Croutons

Wild Mushroom & Parsnip with Toasted Pearl Barley

Curry Roasted Carrot, Apple & Butternut Squash

Holland Marsh Onion Soup with Cheese Crouton

Cream of Broccoli with Cheddar Cheese

Salads

Selected Salad Greens, English Cucumber, Roma Tomato with Balsamic Vinaigrette

Mesclun Greens with Red Pepper Julienne & Lemon Pepper Vinaigrette

Boston Lettuce with Raspberry-Walnut Vinaigrette

Baby Spinach, Spiced Walnuts, Sour Cream & Blue Cheese Dressing

Romaine Hearts, Cherry Tomato, Herb Croutons & Lemon-Caper Parmesan Dressing

Seasonal Greens with Toasted Almonds, Mandarins & Citrus Coriander Vinaigrette

Entrées

Seared Chicken Breast

Filled with Mushroom Duxelles, Thyme Jus, Roast New Potato

Roast Ontario Turkey with Sage Dressing

Home Made Gravy, Cranberry Sauce & Yukon Gold Potato Purée

Duo of Seared Chicken Breast & Noisette of Beef Tenderloin

Cabernet Jus & Thyme Roast Potato

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Slow Roast Prime Rib of Alberta Beef

With Natural Juices, Horseradish & Baked Russet Potato

Roast AAA Tenderloin of Beef

Cabernet Jus & Pommes Duchesse

Roast Striploin of Alberta Beef

Madagascar Peppercorn Sauce & Herb Roast New Potato

Seared Fillet of Atlantic Salmon

Riesling-Dill Beurre Blanc & Multigrain Rice Pilaf

Steamed Halibut

Young Leek & Roasted Tomato

Tarragon White Wine Sauce & Lemon Scented Potato Purée

Slow Roasted Frenched Pork Chop

Calvados Sauce with Caramelized Apples & Whipped Potatoes

Vegetarian Entrées

Mushroom Risotto with Sautéed Spinach & White Beans

In Garden Sage & Walnut Pesto, Tomato Concasse

Organic Quinoa and Carrot Croquettes

With Lima Bean Hummus & Market Vegetables

Miso Roasted Tofu

With Sweet Potato Puree & Sautéed Asian Vegetables

Grilled Mediterranean Vegetables

With Fava Bean Mash, Basil Oil & Tomato Coulis

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Desserts

Tahitian Vanilla Crème Brûlée with Fresh Berries
Lindt Dark Chocolate Mousse with Strawberry Compote
Mango Charlotte with Two-Fruit Coulis
Apple Strudel with Cinnamon Cream
New York Cheese Cake with Strawberry Sauce
Chocolate Pyramid with Minted Raspberry Coulis and Chantilly Cream
Black Forest Cake with Cherries and Kirsch
Mocha Tartufo & Milk Chocolate Sauce
Strawberry Lemon Semifreddo with Strawberry Sauce

Dinner Enhancements

Antipasto Plate

Prosciutto and Melon, Italian Salamis, Olives with Rosemary,
Tomato Bocconcini, Marinated Peppers, Grilled Mushrooms, Zucchini & Eggplant

Classic Shrimp Cocktail

Poached Jumbo Shrimps & Vodka Tomato Cocktail Sauce

Medley of Canadian Seafood

Poached Salmon & Halibut, Northern Crab Claw, Blue Mussel & Baby Shrimp, Marie Rose Sauce,
Frisée Salad, Lemon & Chives

Smoked Atlantic Salmon

Baby Romaine, Spiced Apple Chutney, Cider Glaze, Pumpernickel Rounds, Mustard Dill Aioli

Cheese Tortellini

Piquante Tomato Sauce & Parmesan

Trio of Pot de Crème

Dark Chocolate, Butterscotch & White Chocolate