

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.

*To add a fourth course of soup or salad from the selections below, please add \$9 per guest

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

Boston Lettuce with Raspberry-Walnut Vinaigrette

Baby Spinach, Toasted Walnuts, Sour Cream & Herb Dressing

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

Seasonal Greens with Toasted Almonds, Mandarins & Citrus Coriander Vinaigrette

Entrées *For a pre-selected choice of two or more entrées, please add \$9 per each additional entrée, per guest

Seared Chicken Breast

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

Vegetarian Entrees

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

Eggplant Parmesan, Fresh Mozzarella, Basil & Tomato Coulis

With Multigrain Rice Pilaf & Market Vegetables

Grilled Mediterranean Vegetables

With Fava Bean Mash, Basil Oil & Tomato Coulis

Desserts

Tahitian Vanilla Crème Brûlée with Fresh Berries

New York Cheese Cake with Strawberry Sauce

Chocolate Mousse Cake with Minted Raspberry Coulis and Chantilly Cream

Tiramisu with Mocha Sauce

Mocha Tartufo & Milk Chocolate Sauce

Strawberry Lemon Semifreddo with Strawberry Sauce

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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

Smoked Atlantic Salmon

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

Cheese Tortellini

Piquante Tomato Sauce & Parmesan