CARTE UET DINNER

Includes one vegetable selection and one starch selection. To provide two entrée selections there will be a 2.00 service charge per person.

Soups

Wild Rice and mushroom bisgue with (GF) truffled crème and snipped chives

6.25 per person

Tomato and fennel with crème fraiche GF and chives

6.25 per person

Roasted butternut squash soup with chickpeas and sage oil 6.25 per person

Broccoli and cheddar 6.25 per person

Leek and potato with crispy leeks 6.25 per person

Moroccan spiced roasted cauliflower and carrot with quinoa 6.25 per person

Salads

GF

GF

Romaine leaves tossed with a creamy Caesar dressing and parmesan cheese with garlic croutons and lemon

6.25 per person

Romaine leaves tossed with sesame ginger vinaigrette, red peppers, carrots, red onion and wonton crisps

6.25 per person



Spinach leaves with maple Dijon vinaigrette, apples, red onion and toasted pumpkin seeds 6.25 per person

Chopped kale and quinoa salad, cucumber, red onion, red pepper, crispy chickpea, feta with lemon mint vinaigrette

6.25 per person

Spinach leaves with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds

6.25 per person

Mixed greens with fresh garden herb vinaigrette, cucumber, shredded carrot, radishes and tomato 6.25 per person

Mixed greens with apple cider maple vinaigrette, candied pecans, sundried cranberries and pears

6.25 per person

Entrees

Chicken

GF

Bocconcini gratineed roast chicken breast with tarragon mushroom sauce

26.00 per person

Bourbon BBQ grilled chicken breast with Cajun crispy onion straws

26.00 per person

Chicken scaloppini breaded with oregano and parmesan cheese on tomato sauce

·27.00 per person

Chicken scaloppini with sage and parmesan on Marsala mushroom cream sauce

·28.00 per person

Grilled teriyaki breast with pineapple, green onion **GF** and red pepper salsa 27.00 per person

Stuffed Chicken Panko Breaded

Boursin cheese and basil stuffed breast with chardonnay cream sauce

• 30.00 per person

Asparagus and goat cheese stuffed breast with saffron cream sauce

• 30.00 per person

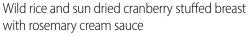


Vegan Option

Food Allergy Concerns?

Gluten Free Option

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.



• 30.00 per person

Broccoli and Bothwell cheddar stuffed breast with basil pesto cream sauce

• 30.00 per person

Fish

GF)

Sesame seared salmon with ginger, scallion and lemon coconut cream sauce

• 34.00 per person

- GF Lemon and dill marinated salmon with cracked pepper and a roasted red pepper cream sauce •34.00 per person
- GF Cedar plank roasted salmon with maple Dijon glaze

• 34.00 per person

Panko Pickerel with a lemon white wine cream sauce

34.00 per person

 Poached Pickerel with a fresh dill and chardonnay cream sauce
 34.00 per person

Beef, Pork and Lamb

Coffee roasted pork tenderloin with balsamic cherry jus

29.00 per person

Orange and brown sugar glazed pork tenderloin with ginger mango chutney • **29.00 per person**

Prime Rib of Beef (9oz) with mini Yorkshire pudding, horseradish and au jus

•44.00 per person

Grilled New York steak (8oz) with brandied peppercorn sauce

47.00 per person

Roasted pork tenderloin with port apple raisin jus

• 29.00 per person

Roasted lamb sirloin with rosemary scented pan sauce

• 51.00 per person



Roasted beef tenderloin (7oz) with roasted shallot jus

• 52.00 per person

Vegetarian

Penne primavera with fresh seasonal vegetables, parmesan cheese and herb cream sauce

19.00 per person

Mediterranean penne with roasted peppers, onions, Kalamata olives and feta cheese in a roasted garlic tomato sauce

19.00 per person

GF

ricotta cheese on roasted garlic tomato sauce •23.00 per person

GF Truffled mushroom risotto with grilled vegetables and parmesan cheese

Grilled eggplant rotolo stuffed with spinach and

•23.00 per person

Roasted Portobello mushroom "Wellington" with sautéed spinach, shallots, ricotta cheese on a roasted garlic tomato sauce with grilled red pepper and asparagus

•25.00 per person

Vegan



Grilled tofu and vegetable stack (Portobello mushroom, red onion, asparagus, zucchini and red pepper on roasted garlic tomato sauce **•23.00 per person**



Grilled vegetable strudel with asparagus, portobello mushroom, red pepper, zucchini and red onion and roasted red pepper sauce

•24.00 per person



Gluten free spaghetti with broccoli, spinach, capers, sundried tomatoes, garlic and shallots tossed with extra virgin olive oil •23.00 per person



GF)

GF

Vegan Option

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Vegetables

(Choose one)

GF Mixed fresh vegetables (broccoli, zucchini, julienne carrots and red peppers)

(GF) Honey and thyme glazed carrots

Roasted root vegetables (carrots, turnips, parsnips, red pepper and red onion)

Green beans with caramelized shallots and tarragon

Grilled vegetables with fresh herbs (asparagus, zucchini, red pepper) Additional \$1.00 per person

Starches (Choose one)

- **GF**) (*I*) Herb roasted red potatoes
 - Lemon and oregano roasted potatoes
 - **GF**) Garlic mashed Yukon Gold potatoes
 - **GF)** Basil pesto mashed Yukon Gold potatoes
- **GF**) () Wild Rice Pilaf

Roasted sweet potatoes with parsley and rosemary

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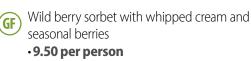
GF

(GF) (🗩

Mashed sweet potatoes with fresh basil and maple syrup

Desserts

Individual New York cheesecake with berry compote, whipped cream and mint **• 10.00 per person**



Wanilla crème brulee with whipped cream and strawberry fan

• 10.00 per person

GF Caramel rum bananas with vanilla ice cream, toasted coconut and chocolate drizzle •9.50 per person

- Flourless rich chocolate cake with whipped cream and strawberry fan
 - 10.00 per person



Lemon raspberry torte with whipped cream and raspberries

• 10.00 per person

Vegan sticky orange marmalade cake with raspberry coulis and blackberries (minimum of 6 to be ordered) • 10.50 per person

Kids Menu

Chicken fingers and French fries with honey dill dip and ketchup

• 12.95 per person

Hot dog and French Fries and ketchup

• 10.95 per person

Grilled Cheese and French Fries and ketchup

10.95 per person

Buttered Noodles and Garlic Toast

• 9.00 per person

Additional Items

Carrot and celery sticks with Ranch dressing •2.25 per person

Vanilla ice cream with chocolate sauce

- 4.25 per person
- Milk or Chocolate milk
- 3.50 per person

Vegan Option

Gluten Free Option

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