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## Green Choices

### Baby Spinach Greens

With green grape halves, sliced red onion, Julienne red pepper  
Tossed with poppyseed dressing

\*

### Boston Berry salad

Tender butter Boston bib lettuce hand torn  
With sliced red onion, sliced strawberries,  
With strawberry vinaigrette

\*

### Mixed Baby greens

With sliced red onion, crasins, toasted pecans  
With a sundried tomato vinaigrette

Add chevre cheese, crumbled stilton, Asiago cheese to any salad  
add 1.00/person

## Deluxe Summer Salads

Mixed greens with Strawberry, red onion, candied pecans and chèvre cheese and strawberry vinaigrette  
add 2.50/per

Rocket Arugala with ruby red grapefruit spears with shaved parmesan  
and a homemade folded in lemon vinaigrette

\*

Plated dinners only, not served on Buffets

Baby spinach green with mandarin orange wedges sliced, red onion,  
Candied walnut crumbled stilton and confetti flowers

Choose one of the following Entrée  
Choose 2 options for Buffet  
1 for plated 7.00/per for additional labour

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## Chicken entrée's

Herb and Garlic Chicken Supreme 19.50  
with mango Chipolte Glaze

\*

Breaded Veal or Chicken Parmesan 19  
With a dollop of Basil Marinara sauce and sprinkled Mozzarella cheese

\*

Roasted Rosemary  $\frac{1}{4}$  Chicken Dinner 21.50  
With Chicken Gravy

\*

Grilled Salmon Oscar Fillet 22  
6oz Salmon Fillet grilled then topped with snow crab asparagus spear and hollandaise glaze

\*

Grilled Peppercorn Bacon Wrapped 5oz Beef fillet mignon 22  
With Green peppercorn sauce

\*

Slow Roasted Smeared Prime Rib of Beef 25  
Served with fluffy Yorkshire pudding and au jus

\*

8oz of Roast Beef Tenderloin 27.50  
On a bed of Thyme Roasted potatoes  
With merlot sauce

Add

3 oz Baked Rock Lobster tail with herb crumble  
Market Price

\*

5oz/per Alaskan King Crab Legs  
with Drawn butter

Market price

\*

Grilled herb and garlic Jumbo shrimp 1pc/per  
Market Price

Entrees come with A medley of Vegetables  
Broccoli, Cauliflower and Carrots  
unless otherwise requested

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Requests are priced with one starch  
Choose of one Starch; for two starches add 1.00/per

Roasted Garlic Mashed potato

\*

Herbed wild rice

\*

Butter and Chive Mashed Russet potato

\*

Penne Rigate pasta in Marinara Sauce

\*

Roasted Baby new Thyme Potato's

\*

Baked potato

With chive and sour cream

\*

Hand cut Yukon gold French fries

Additional Deluxe starch items 1.00/per

Rosti potatoes

Italian styles shredded chive potato pancake

\*

Herb roasted Parisian potatoes

Mini Potato balls

\*

Two Potato croquettes

Breaded mashed potato then fried

\*

Duchesse potato

A piped baked mashed potato rosette

\*

Stuffed baked potato halves

Cored baked potato mashed an creamed then piped bake into the potato

\*

Saffron Rice Pilaf

Long grain white rice cooked in fragrant saffron and diced vegetables

Choice of the two vegetables

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Diced Boiled Seasoned Turnip (rutabagas)

\*

Steamed and seasoned baby carrots

\*

Steamed Broccoli Spears

\*

Maple Candied Roasted Acorn Squash wedges (skin on)

\*

Medley of fresh seasonal vegetables

Broccoli, Carrots and Cauliflower

\*

Mashed Butternut squash

\*

Herb and garlic steamed cauliflower

Deluxe vegetable options

add 1.00/per

Lemon garlic sautéed Rapini

\*

Deluxe vegetable medley

With Broccoli, cauliflower, carrot, peppers, butternut squash, asparagus

\*

Asparagus au Hollandaise

or

Kosher Salted Grilled asparagus

\*

Caramelized roasted butternut squash mash

with a brown sugar and toasted pecan crust

\*

Roasted beets

In Grand mariner pears sauce

\*

Garlic roasted Brussels sprouts

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## Buffet Dessert includes

Choice of 3 dessert items 1 pie and 2 cakes  
Pumpkin pie and whipped cream, October  
Fresh Ontario seasonal fruit pies June Strawberry, July Raspberry  
August Blueberry, September Peach

\*

Strawberry rhubarb pie

\*

Key lime pie

\*

Apple cranberry pie

## Cakes

Cheese cake lots

Chocolate Truffle, Maple pumpkin , Kailua , baileys, strawberry, maple etc.

\*

Strawberry shortcake made with real whipped cream

\*

Apple crisp, or berry crisp or raspberry crisp

Served with crème anglais

\*

Chocolate Banana cake

\*

Super Caramel Crunch

Layers of meringue filled with whipped cream and caramel

\*

Chocolate Mouse Cake

\*

Assorted Crème Mini Brûlé;choose 2

Maple pumpkin, chocolate, vanilla, lemon, pina Colada, etc.

Price To be calculated based on selections

For plated deserts choose one item only desserts are individual

Individual Lemon Brule Tarts

Cappuccino Dacquoise

Chocolate Raspberry Ganache tart

Lemon Almond Tort

Baileys Cheese cake

*Includes one chef to cook and replenish dishes*

*3 servers based on 100 persons*

*Additional servers are for more staffing: 25/hr wait and bar staff, 35/hr chef*

*Plated service would require additional staff at a cost of 7.00/per*