

Dinner Plated - Main Course

Includes Rolls and a Trio of Flavoured Butter, Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options.

Chicken Princess

Frenched Chicken Breast stuffed with Asparagus, Sundried Tomato, Gruyere Cheese and Prosciutto,
Potato Dauphinoise, Broccolini with Fresh Herb Veloute

\$45.95

Mediterranean Chicken

Chicken Supreme, stuffed with Sundried Tomatoes, Artichokes, Roasted Red Peppers, Olives and Feta Cheese
Accompanied with Pesto Potato Duchess and Broccolini, served with Tomato Demi

\$45.95

Chicken Provençal

Frenched Chicken Breast Encrusted with Herbs de Provence.
Whipped Garlic Potatoes, Roasted Mediterranean Vegetables with Roasted Fig Jus

\$45.95

Chicken Roulade

Lightly breaded Chicken Breast stuffed with Wild Rice and Asiago Cheese
Served with Maple Dill Carrot Coins, Sweet Peas and Herb Veloute

\$45.95

Chicken Breast Wellington

Pan seared Chicken Breast with Spinach, wrapped in a Puff Pasty and baked golden brown.
Accompanied by Mini Herbed Potatoes, Ratatouille and Herb Veloute

\$45.95

Apricot Glazed Chicken Supreme

Chicken Supreme marinated with a Citrus Basil Emulsion,
Caramelized Onion and Red Pepper Potato Rösti, Grilled Asparagus with Grape Tomatoes, Apricot Compote

\$45.95

Citrus Glazed Salmon

Citrus glazed Atlantic Salmon, topped with Tomato, Corn and Avocado Relish.
Served with a Rice Cake and a Ratatouille stuffed Eggplant Boat

\$48.95

Cajun Salmon

Cajun crusted oven roasted Atlantic Salmon with a Tropical Fruit Salsa
Served with Lemon and Oregano Baby White Skin Potatoes, Ginger Sesame Bok Choy and Carrots

\$48.95

Panko Crusted Pickerel

Panko and Herb crusted Pickerel with Sundried Tomato Risotto
Citrus and Grape Tomato Asparagus and a Mustard Dill Sauce

\$47.95

Artic Char

Soya glazed Artic Char with Thyme Roasted Fingerling Potato, grilled Peppers and Lemon Caper Sauce

\$48.95

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Please choose one of the following options.

Herb Crusted Beef Tenderloin Filet

Pan seared 8oz Beef Tenderloin Steak

Double Stuffed Baked Potato, French Beans, Candied Carrots and Red Wine Jus

\$64.95

Stuffed Beef Tenderloin Filet

Seared 8oz Beef Tenderloin stuffed with Asiago Cheese

Served with Potatoes Rosti, grilled Zucchini, fire roasted Peppers and Demi Glace

\$59.95

Grilled Sirloin Steak

Thick Cut Aged Beef Sirloin topped with Onion Frites

Roast Garlic Duchess Potatoes, French Beans, Herbed Wild Mushrooms and a Onion Demi

\$49.95

Lamb Chops

Seared Three Bone Mustard crusted Lamb Chops,

Smashed Red Skin Potatoes with Roasted Garlic Asparagus and Lamb Jus

\$60.95

Veal Roulade

Slow Roasted Veal Striploin stuffed with Spinach and Cream.

Served with a Caramelized Onion Potato Duchess, Candied Root Vegetable and Green Peppercorn Demi Glace

\$53.95

Veal Tenderloin Forestiere

Grain Fed Veal Tenderloin Medallion with Mushroom Medley,

Truffle Potato Pave, French Beans, Garlic Whipped Potatoes and Sauce Robert

\$58.95

Additional Offerings as a Plate Combination

Lemon and Herb Basted Lobster Tail - MV

Beef Tenderloin Medallion(4 oz.) \$15.00

Jumbo Citrus Broiled Shrimp (3) - MV

Chicken Princess (4oz) \$7.00

Short Ribs \$15.00

Additional Offerings Family Style Service (per person)

Roasted Sliced Beef Striploin \$9.00

Veal Florentine \$11.00