

Dinner Plated - Soup

Includes Rolls and a Trio of Flavoured Butter, Soup, Salad, Main Course, Dessert, Coffee and Tea Service
Please choose one of the following options per course

Soups

Roasted Red Pepper

Fire Roasted Red Peppers simmered in a Chicken Stock finished with Fresh Cream and hand chopped Herbs

Butternut Squash and Pumpkin Seed Pesto

Puree of Honey Roasted Butternut Squash and Double Cream, garnished with a Pumpkin Seed Pesto

Italian Wedding Soup

Slow simmered mini Meat Balls garnished with Acini di Pepe and Herbs in a Chicken Broth

Potato Cheddar

Pureed Yukon Gold Potatoes with Aged White Cheddar garnished with a Cheddar Crostini

Chicken and Potato Dumpling

Hand Made Herbed Potato Dumpling served in a light Chicken Broth and garnished with fresh Thyme

Soup a l'oignon

Classic French Onion Soup made with Savory Beef Stock and served with a Gruyere Crostini

Wild Mushroom and Artichoke Bisque

Oven Roasted Wild Mushrooms and Artichoke Hearts simmered in a Chicken Stock,
pureed and finished with Truffle Oil

Lemon Chicken with Spinach and Orzo

Succulent Chicken pieces in a Lemon Broth garnished with Orzo and Spinach

Chilled Peach and Cantaloupe

Grilled Ontario Peaches and Cantaloupe puree, fresh Mint and Basil

Soup Enhancement

Add \$1.00 for Enhanced Soup Offerings

Shrimp and Lobster Bisque

A Savoury Lobster Stock enriched with Heavy Cream, Lobster and Shrimp garnish

Duo Soups (*Two Soups Split in One Bowl*)

Maple Scented Butternut Squash and Roasted Cauliflower

Celery Root and Roasted Tomato

Roasted Purple Beet and Carrot Ginger

Creamy Carrot Coconut and Potato Leek

Dinner Plated - Salad

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Salads

Field Greens

Cucumber Wrapped Spring Greens with Grape Tomatoes and Radish Julienne
served with a Balsamic Reduction

Spinach and Strawberry Salad

Baby Spinach, Sugared Almonds, Fresh Strawberries, Sweet Red Pepper Julienne, Shaved Red Onion,
with our homemade Strawberry Vinaigrette

Signature Caesar

Hearts of Romaine Lettuce Wedge with hand cut Herbed Croutons, Pancetta,
Parmesan Crisp and drizzled with our classic Caesar dressing

Harvest Salad

Baby Spinach and Boston Bib garnished with Candied Almonds,
Butternut Squash, Roasted Granny Smith Apples and tossed in a Riesling Vinaigrette

Pear and Goat Cheese

Spring Greens, Poached Bosc Pears, Crumbled Goat Cheese and Candied Walnuts with a Red Wine Vinaigrette

Mesclun Salad

Arugula and Mesclun topped with shaved Asiago, Dried Figs, Grape Tomatoes and toasted Pine Nuts.
Served with an Orange Lavender Vinaigrette

Roasted Beet and Apple Salad

Oven Roasted Red and Golden Beets, Mandarin Oranges, Baby Greens, Blue Cheese, Toasted Walnuts
Macerated Red Onion, sliced Apple and Tangy Orange Vinaigrette

Smoked Bacon and Spinach Salad

Stacked Baby Spinach leaves with Apple Smoked Bacon, Ontario Mushrooms,
served with a Creamy Lemon and Chive Vinaigrette

Sorbet

Add \$4.00 per person

Lemon or Lime

Strawberry or Raspberry

Mango or Apple

Riesling