

# Dinner Plated - Soup

Includes Rolls and a Trio of Flavoured Butters, 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 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 in a Chicken Broth garnished with Acini di Pepe and Herbs

### **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

### **Three Onion Bisque**

Oven Roasted Leeks, Spanish Onion, Chicken Stock and lightly finished with Cream.

### **Wild Mushroom and Artichoke Bisque**

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

### **Lemon Chicken with Spinach and Orzo**

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

### **Roasted Corn Chowder**

Oven Roasted Sweet Corn with Double Cream served with a Herb Biscuit.

## Soup Enhancement

Add \$1.00 for Enhanced Soup Offerings

### **Shrimp and Lobster Bisque**

A savoury Lobster Stock enriched with Heavy Cream garnished with Lobster and Shrimp

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

Maple Scented Butternut Squash and Roasted Cauliflower

Roasted Purple Beet and Carrot Ginger

# Dinner Plated - Salad

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:

**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, Julienne Sweet Red Pepper and Shaved Red Onion.  
Served 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 Salad**

Spring Greens, Poached Bosc Pears, Crumbled Goat Cheese and Candied Walnuts.  
Served 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 served with a Tangy Orange Vinaigrette

**Tuscan Kale Salad**

Rainbow Kale, Arugula with Julienne Carrot, Shaved Radish and Toasted Sunflowers  
Served with a Lemon Poppyseed Vinaigrette