

Dinner Plated - Main Course

Includes Rolls and a Trio of Flavoured Butters, 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.
Accompanied with Potato Dauphinoise, Broccoli with a Herb Velouté
\$49.95

Mediterranean Chicken

Chicken Supreme stuffed with Sundried Tomatoes, Artichokes, Roasted Red Peppers, Olives and Feta Cheese
Accompanied with Pesto Potato Duchess and Broccoli, served with Tomato Demi
\$49.95

Chicken Provençal

Frenched Chicken Breast Encrusted with Herbs de Provence and accompanied with
Whipped Garlic Potatoes, Roasted Mediterranean Vegetables with Roasted Fig Jus
\$49.95

Three Cheese Tuscan Chicken

Lightly Breaded Chicken Supreme stuffed with Fresh Field Tomato, blend of Parmesan, Mozzarella and Romano.
Accompanied with Grilled Polenta, Green Beans Pomodoro and Jus
\$49.95

Chicken Breast Wellington

Pan Seared Chicken Breast with Spinach, wrapped in a Puff Pastry and baked golden brown.
Accompanied by Mini Herbed Potatoes, Ratatouille and Herb Velouté
\$49.95

Manhattan-Glazed Chicken Supreme

Chicken Supreme Marinated with an Orange Bourbon Emulsion, Glazed Baby Stem on Carrot,
Caramelized Onion and Spinach Potato Rösti. Served with a Vermouth Sour Cherry Jus
\$49.95

Citrus Glazed Salmon

Citrus Glazed Atlantic Salmon topped with Tomato, Corn and Avocado Relish
Accompanied with a Rice Cake and Ratatouille stuffed Eggplant Boat
\$52.95

Cajun Salmon

Cajun Crusted Oven Roasted Atlantic Salmon with a Tropical Fruit Salsa
Accompanied with Lemon and Oregano Baby White Skin Potatoes, Ginger Sesame Bok Choy and Carrots
\$52.95

Panko Crusted Pickerel

Panko and Herb Crusted Pickerel with Sundried Tomato Risotto
Accompanied with Citrus and Grape Tomato Asparagus and a Mustard Dill Sauce
\$52.95

Arctic Char

Soya Glazed Arctic Char with Thyme Roasted Fingerling Potato, Grilled Peppers and Lemon Caper Sauce
\$55.95

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Prices Subject to Change and Applicable Taxes.

Jan 1, 2021

Please choose one of the following options:

Braised Short Ribs

Classic Braised Short Ribs with Garlic Whipped Potato and French Beans
Served with a Red Wine Jus
\$58.95

Stuffed Beef Tenderloin Filet

Seared Beef Tenderloin stuffed with Asiago Cheese
Served with Potato Rosti, Grilled Zucchini, Fire Roasted Peppers and Demi Glace.
8oz - \$57.95 10oz - 64.95

Grilled Tenderloin Steak

Thick Cut Aged Beef Tenderloin topped with Onion Frites
Served with Roast Garlic Duchess Potatoes, French Beans, Herbed Wild Mushrooms and Onion Demi.
8oz - \$55.95 10oz - 62.95

Lamb Chops

Seared Four Bone Mustard crusted Lamb Chops
Served with Smashed Red Skin Potatoes, Roasted Garlic Asparagus, and Lamb Jus.
\$57.95

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
\$56.95

Veal Chop Forestiere

Bone-In Grain Fed Veal Chop with a Mushroom Medley and served with
French Beans, Garlic Whipped Potatoes and Sauce Robert
\$57.95

Additional Offerings as a Plate Combination

Lemon and Herb Basted Lobster Tail - Market Value

Beef Tenderloin Medallion (4 oz.) \$15.00

Jumbo Citrus Broiled Shrimp (3) - Market Value

Chicken Princess (4oz) \$6.00

Additional Offerings Family Style Service (per person)

Oven Roasted Sliced Beef Striploin \$8.95

Veal Florentine \$8.75

Herb Roasted Beef Tenderloin \$13.75