

Sample Dinner Wedding/Holiday/Banquet Menus

Prices do not include taxes and gratuities

**Menus can be customized and tailored to fit your specific needs.
Items below are provided as examples. Menus can be as many courses as you
would like. Please advise of any specific dietary restrictions**

Buffet Style

Starting at \$26.00/person.

Prices are approximate and will fluctuate depending on menu selections

or

Sit Down served 3-4 course

Starting at \$42.00/person for 4 courses \$35.00/person for 3 courses.

Prices are approximate and will fluctuate depending on menu selections

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Sample #1

Fresh buns and butter

1st Course:

Mixed green salad, balsamic and raspberry dressings

Main Course:

*Sea salt and paprika crusted chicken supreme in a tarragon cream sauce
Roasted mini potatoes or baked pasta primavera, mixed stir fried vegetables*

Dessert:

Seasonal pie topped with whip cream

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Sample #2

Fresh buns and butter

1st Course:

Cream of squash and shallot soup, topped with crispy salted fried leeks

2nd Course:

Herbed goat cheese and sun dried tomato pesto over mixed field greens

Main Course:

Choice of one of the following:

*8 oz. Chicken breast stuffed with basil pesto, wrapped with prosciutto.
In a chive and asiago cream sauce.*

or

*10 oz. Striploin, perfectly seasoned,
with a caramelized red onion and brie demi-glaze sauce*

or

Salmon stuffed with spinach and feta in a roasted red pepper cream sauce, or swordfish in a shallot and tarragon cream sauce.

Mini red potatoes, carrots, and seasoned broccoli.

Dessert:

New York Style cheesecake topped with Grand Marnier marinated strawberries and cream.

Coffee to be served with dessert.



Sample #3

Fresh buns and butter

1st Course:

Spinach and mixed greens with fresh strawberries, almond slivers and goat cheese in a balsamic vinaigrette.

Main Course:

Pistachio crusted lamb in a cranberry port reduction

or

8 oz fillet of salmon with a clamato cream reduction, sprinkled with feta and leeks.

Dessert:

White and dark chocolate mousse served in a martini glass with hazelnut and chocolate twill.

Coffee to be served with dessert.



Sample #4

Fresh buns and butter

1st Course:

mixed greens and fresh veggies, topped with bean sprouts and fried wonton chip, with a peanut sate dressing

2nd Course:

Phyllo wrapped baked brie topped with a decadent cranberry and port cream sauce. Garlic butter brushed flatbread triangles served alongside

Main Course:

Braised boneless beef shortrib with an exotic mushroom, shallot and champagne cream sauce, served with seasoned roasted potato fingerlings, parmesan baked cauliflower and asparagus spears

OR

Herb crusted and blackened swordfish steak with a tomato, caper and kalamata olive compote, served with seasoned roasted potato fingerlings, parmesan baked cauliflower and asparagus spears

Dessert:

Tiramisu covered in a warm baileys chocolate cream sauce

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Sample #5

Fresh buns and butter

Spinach salad

Tossed in a creamy caramelized onion and tarragon dressing.

Almond slivers and orange segments

Grilled tomatoes

Sprinkled with herbs, balsamic reduction, and flaked sea salt.

Drizzled with black truffle oil

Choice of main course

(accompanied by baked potato with chive sour cream, grilled zucchini, and asparagus)

Filet Mignon

Seasoned and grilled to your specification, with a port and demi reduction.

or

Stuffed Chicken

*Stuffed with spinach and feta, with a kalamata olive
and oregano cream sauce*

Dessert

Cheesecake with a baileys cream reduction, sprinkled with crushed pistachio's

*Vegetarian Option: fresh sesame stir fry with plenty of fresh veggies on a bed of rice topped
with sesame seeds and orange slices or Pasta Prima Vera*

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Sample #6

1st course

*Herb tossed feta cheese over spring mix and fresh veggies, with a garlic
and citrus dressing. Topped with crispy fried leeks*

2nd course

*Sun dried tomato, fresh basil and goat cheese, rolled and baked
in prosciutto served in a pool of chilled garlic aioli*

Main course, choice of:

*8oz Chicken breast crusted with pecans, seared and baked and drizzled with a sweet fig cream
sauce*

or

*Pork tenderloin medallions topped with crushed pistachios with a cranberry and port demi glaze.
(main courses accompanied by a medley of 6 colourful grilled seasonal vegetables and roasted fingerlings)*

Dessert

Crepes de Bananne- vanilla ice cream and caramel wrapped together in a fresh crepe with warm rum flambeed bananas