

SERVED DINNERS

(Minimum of 10 guests. Accompanied by fresh garden salad with ranch dressing, Chef's vegetables, a starch, choice of dessert, rolls, butter, coffee and iced tea)

ROAST BEEF WITH PORTABELLO MUSHROOM SAUCE

Slow roasted top round, sliced and served with a portabello mushroom sauce.

\$14.50 per person

CHICKEN PICATTA

Boneless breast of chicken sauteed with capers and lemon butter.

\$15.50 per person

SALMON & PRAWNS

Grilled salmon fillet paired with butter poached prawns accompanied by angel hair pasta tossed with a white wine beurre blanc.

\$19.95 per person

FILET MIGNON

Grilled bacon wrapped fillet of beef accompanied by herb roasted red potatoes.

Market Price

ALMOND CRUSTED CHICKEN

Pan seared chicken breast paired with a shiitake cream sauce.

\$17.95 per person

SMOKED PORK TENDERLOIN

Tenderloin medallions served with seasonal fruit chutney and a creamy polenta.

\$19.50 per person

ROASTED CORNISH GAME HEN STUFFED WITH WILD RICE

A savory stuffed boneless game hen served with a golden veloute and cranberry compote.

\$18.50 per person

CORDON BLEU

Baked chicken breast filled with smoked ham and Swiss cheese.

\$15.50 per person

GRILLED TROUT

Trout fillet lightly grilled and served with almonds and lemon butter.

\$13.50 per person

BONELESS PORK CHOPS

Pan seared chop, slow cooked and smothered in mushrooms and onions.

\$14.95 per person

GRILLED FLANK STEAK

Flank steak infused with a maple red Chile marinade and grilled to perfection.

\$17.95 per person

RACK OF LAMB

Rosemary and garlic infused rack of lamb, grilled and finished in the oven, served with a traditional mint jelly.

Market Price

VEGETARIAN ENTREES

(Available for lunch or dinner at the same price as your pre selected menu)

Stuffed Portabello Mushroom

A portabello mushroom stuffed with savory vegetables and cheese.

STUFFED SHELLS FLORENTINE

Pasta shells stuffed with spinach and ricotta cheese, served with a fresh marinara.

VEGETARIAN CREPE

Crepes filled with fresh sauteed vegetables, served with a lite cream sauce.

GRILLED TOFU

Extra firm grilled and marinated with your choice of fresh herbs and olive oil, or a spicy sesame-soy glaze. Served with a chef's choice of starch and fresh vegetables.