



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres served by our waiters in black tuxedos and white gloves

Sit Down Dinner Menu:

Soups:

Turkey Corn Chowder, Butternut Squash and Apple, Cream of Carrot and Ginger with Truffle Oil, Pumpkin Parmesan, Asparagus, Chestnut and Chorizo, Tomato Bisque, Minestrone, Mushroom

Salads:

Arugula with Wine Soaked Pears, Toasted Walnuts, Crumbled Blue Cheese with an Herb Vinaigrette, Spring Mix, Mandarins, Sun-Dried Cranberries, Baby Cherry Tomatoes, Lemon Grass Dressing, Tender Five Leaves with Toasted Pumpkin Seeds & Sweet Onion with Sherry Vinaigrette, Young Organic Greens with Sweet Peppers Popcorn Shoots with Raspberry Dressing, Traditional Greek Salad, Traditional Caesar Salad

Main Entree: (Choice of 1 main entrée or combo)

Accompanied with Medley of Vegetables & Roasted Yukon Potato Wedges

Pork or Veal Loin stuffed with Sun-Dried Fruits with a Honey Mustard Jus, Chicken stuffed with Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus, Chicken stuffed with Brie Hazelnut & Pear, Festive stuffed Chicken Breast (bread crumbs, sautéed diced celery, onion, garlic, apple, dried cranberries, & sage), Pumpkin Seed & Cranberry crusted Chicken, Pesto rubbed Chicken Breast wrapped with smoked Provolone & Prosciutto, Stuffed Chicken Breast with roasted Red Pepper Provolone and Prosciutto, Boneless Chicken Breast with a Saffron Cream Sauce, New York Steak with a Shiitake Mushroom Sauce, California Steak with a Caramelized Onion Ragu, Traditional Turkey Dinner, and Sliced Apple infused Pan Gravy, Herb Crusted Salmon Filet, Corn Crusted Tilapia with a Red Pepper Coulis

Combos:

Bacon Wrapped Beef Tenderloin Madeira or 6oz California Steak & Boneless Chicken Breast (Boneless Chicken Breast may be substituted with any of the above mentioned Chicken entrees)

Vegetarian:

Butternut Squash Agnolotti

With choice of sauce:

Pesto Cream Sauce, Alfredo, Tomato Basil, Rose, A la Vodka, Mushroom Parmesan Cream Sauce

Desserts:

*Accompanied with Coffee, Decaf, Tea
Cheesecake, Lemon Meringue Charlotte, Tiramisu Charlotte,
Black & White Mousse Pyramid, Raspberry Teardrop, Dark Chocolate Dome,
Tri Chocolate Terrine, Mandarin Mousse Charlotte*

Unlimited Soft Drinks and Juices Included Throughout Evening

\$47.00 Price Per Person (Monday to Friday)

PRICES DO NOT INCLUDE HST (13%) & SERVICE CHARGE (15%)