



OPTION 1

THREE-COURSE DINNER

\$43.50 PER PERSON (+ HST & gratuity)

PRE-ORDERING REQUIRED

APPETIZERS

Roasted Cauliflower & Cheddar Soup

Aged cheddar, herb oil & crispy leeks

Pomegranate & Goat Cheese Salad

Heritage greens, pomegranate, blueberries, goat cheese, toasted pecans & white balsamic vinaigrette

ENTRÉES

Classic Roast Beef

Slow-roasted AAA top sirloin, garlic mashed potatoes, sautéed vegetables, horseradish cream & demi-glace

Hunter's Chicken

Roasted chicken supreme, button mushrooms, pearl onions & bacon in a red wine demi-glace, served with garlic mashed potatoes & sautéed vegetables

Linguine Puttanesca

Linguine tossed with tomatoes, Kalamata olives, capers, roasted garlic, roasted red pepper, chili flakes & fresh herbs, finished with Parmesan & served with garlic toast points

DESSERTS

Warm Chocolate Brownie

Chocolate & caramel sauces

New York Cheesecake

Cranberry-orange compote

COCKTAIL HOUR APPETIZERS

*Appetizers are available
with either meal option*

\$2
PER
CHOICE

Roma Tomato Bruschetta

Boneless Chicken Bites

Vegetable Samosas

Butterflied Coconut Shrimp

Jalapeño Cream Cheese Poppers

Wagyu Beef Gyoza Dumplings

Beef Sausage Rolls

Vegetable Spring Rolls

Margaretta Risotto Balls

Prosciutto & Melon Bites

Salami & Cambozola Crostini

Breaded Mozzarella Sticks

Brie & Raspberry Puff Pastry Purse

Curried Chicken Satay Skewer

Buffalo Chicken Quesadilla Trumpet

Crab Cakes

Minimum two dozen per choice



OPTION 2

BUFFET-STYLE DINNER
\$42.50 PER PERSON (+ HST & gratuity)

MINIMUM 40 GUESTS

MAIN BUFFET

Dinner Rolls & Butter 🍷
Garden Salad with White Balsamic Vinaigrette 🍷 🌱
Caesar Salad (croutons/bacon on the side) 🍷 🌱
Penne Marinara 🍷
Slow-Roasted AAA Top Sirloin Au Jus 🌱
Roast Chicken with Gravy 🌱
Garlic Mashed Potatoes 🍷 🌱
Green Beans Almondine 🍷 🌱

DESSERTS

Flourless Chocolate Cake 🌱
Raspberry Cheesecake
Carrot Cake
Butter Tart Squares



APPETIZER PLATTERS

Platters are available with either meal option

Chef's Choice Finger Foods

An assortment of our signature & most popular finger foods | \$7 per person

Grazing Table

The ultimate centrepiece for any occasion. An array of snacking elements including cheeses, cured meats, vegetable crudites, fresh & dried fruits, pickled vegetables, olives, chutneys, spreads & crackers | \$9 per person

Seafood Station

House-smoked salmon, black tiger shrimp & bacon-wrapped scallops with appropriate sauces | \$9 per person

