

Plated Dinners

Spring/Summer 2026

1st Course (Select One)

Soups

- Cream of Mushroom Soup
- Broccoli & Goat Cheese Soup
- Curried Cauliflower Soup
- Roasted Red Pepper & Basil Cream Soup
- Roasted Tomato & Basil
- Potato Bacon
- Clam Chowder
- Butternut Squash With Candy Bacon
- Split Pea & Ham
- Chicken Noodle
- Turkey, Vegetable & Rice
- Cream of Turkey
- Roasted Red Pepper
- Turkey Tortilla
- Chicken Curry With Coconut Milk

\$6 Per Person

Salads

- Chef's Garden Salad
- Caesar Salad
- Greek Salad

\$9 Per Person

Entree
(Select One)

Grilled Chicken Breast with Garlic Mushroom Cream Sauce,
Rice Pilaf & Chef's Seasonal Vegetables
\$28 Per Person

Grilled Chicken Breast with Goat Cheese & Balsamic Glaze,
Roasted Mini Red Potatoes, Chef's Seasonal Vegetables
\$30 Per Person

Grilled Chicken & Pineapple Salsa,
Mashed Potato & Chef's Seasonal Vegetables
\$30 Per Person

Chicken Cordon Bleu & Dijon Garlic Cream Sauce
(Breaded & Stuffed with Ham & Swiss),
Garlic Mashed Potatoes & Chef's Seasonal Vegetables
\$34 Per Person

Roasted Pork Loin with Apple Chutney,
Garlic Mashed Potatoes & Chef's Seasonal Vegetables
\$30 Per Person

Atlantic Salmon Fillet with Sweet Thai Chili,
Rice Pilaf & Chef's Seasonal Vegetables
\$32 Per Person

Atlantic Salmon Fillet with Creamy Lemon Dill Sauce,
Rice Pilaf & Chef's Seasonal Vegetables
\$32 Per Person

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Prices do not include HST (13%) or Service Charge (20%)

Braised Beef Short Ribs with Red Wine Gravy,
Garlic Mashed Potatoes & Chef's Seasonal Vegetables
\$32 Per Person

8oz AAA New York Steak with Creamy Peppercorn Sauce,
Garlic Mashed Potatoes & Chef's Seasonal Vegetables
\$45 Per Person

Roast Baron of Beef with Red Wine Gravy,
Roasted Mini Red Potatoes & Chef's Seasonal Vegetables
\$40 Per Person

Prime Rib (6oz) with Yorkshire Pudding & Red Wine Gravy,
Garlic Mashed Potatoes & Chef's Seasonal Vegetables
\$50 Per Person

Dessert

(Select One)

Strawberry Cheesecake

Coffee Creme Brulee

Classic Vanilla Creme Brulee

Apple Caramel Cheesecake

\$8 Per Person

Vegetarian Options

BBQ Tofu Skewers, Rice Pilaf & Greek Salad(vegan)

Eggplant Parmesan with Basil marinara Fettuccini

Tofu & Quinoa Salad(vegan)

Curried Chickpea & Rice Pilaf(vegan)

Linguine Alfredo with Mushrooms

Gnocchi with Basil Marinara

Gnocchi with Roasted Red Pepper Sauce & Goat Cheese

\$22 Per Person

Prices do not include HST (13%) or Service Charge (20%)