

Plated Dinner Options for Appetizers and Dessert Courses

1st Course Options

Select 1

Roasted Red Pepper Soup
crème fraiche and herb crostini

Penne ala Vodka
rose sauce, pancetta & fresh grated parmesan

Arugula & Blonde Frisee Salad
poached pear, avocado, sweet bell pepper curls, crumbled feta,
mandarin orange slices, citrus vinaigrette

Butternut Squash & Apple Soup
toasted pumpkin seeds, crème fraiche

Cucumber Wrapped Baby Salad Greens
berries & toasted almonds or seasonal vegetables
balsamic vinaigrette

Antipasto Plate
melon, prosciutto, bocconcini, olives, genoa, sundried tomato, hot peppers

Classical Caesar Salad
romaine, fresh grated parmesan, bacon & lemon wedge



Main Course Options

Choose 2 proteins plus 1 Vegetarian/Vegan Option

The Classic Plated Option

Carved Roast AAA Prime Rib of Beef & Yorkshire Pudding
cooked medium-medium rare, red wine jus & horseradish

Cedar Plank Filet of Atlantic Salmon
lemon dill sauce or tropical salsa

Stuffed Breast of Chicken
(choice of stuffing and sauce)

Roasted Pork Tenderloin
with sausage & multigrain bread dressing,
blueberry & balsamic jus

The Heritage Plated Option

Carved Roast AAA Sirloin of Beef
cooked medium, pan gravy & horseradish

Grilled Filet of Atlantic Salmon
lemon dill sauce or tropical salsa

Grilled Breast of Free-Range Chicken
marinated in fresh herbs served with a white wine cream sauce



The Steak and Chicken Combo Plate

No need to worry about asking your guests for their meal preference as they will receive both chicken and beef on the same plate

Each Main Entree will come with:

Grilled Breast of Lemon and Rosemary Chicken
served with a white wine cream sauce

And

Grilled Sirloin Steak
served with a red wine beef jus

All the plated meal options include

Seasonal Fresh Vegetables and Rosted Garlic Mashed Yukon Gold
Potatoes

Plated Dessert Course

Select 1 Option

New York Style Cheesecake
fresh fruit coulis, fresh berries

Warm Northern Spy Apple Crisp
English cream sauce

Crème Brulee
fresh berry garnish

Sticky Toffee Pudding
served with homemade caramel sauce



Vegetarian /Vegan Options

Select 1 option

Stuffed Sweet Peppers (Veg/Vegan)

basmati rice, vegetable & fresh tomato salsa

Stewed Curried Cauliflower with Chickpeas (Veg/Vegan)

couscous, lentils, topped with a tangy lime yogurt

Butter “Chicken” Garden Vegetable & Tofu (Veg/Vegan)

tomato puree, coconut milk, onion, smoked paprika with rice pilaf

Vegetarian Stir Fry with Sesame & Orange Sauce (Veg/Vegan)

Asian vegetables, rice pilaf

Vegetable Pad Thai (Veg/Vegan)

bean sprouts, rice noodles, julienne of vegetables & tofu

Traditional Vegetarian Lasagna (Veg)

with roasted veg, red or white sauce

Egg Plant Parmesan (Veg)

mozzarella & topped with a fresh tomato salsa

Spinach & Ricotta Filled Manicotti with Sweet Basil Sauce (Veg)

Butternut Squash Ravioli (Veg)

with tarragon brown butter or homemade pesto

Fried Gnocchi in Pesto (Veg/Vegan)

with caramelized onion & roasted butternut squash & pumpkin seeds



Stuffed Chicken Breast Selections

Roasted Apple & Brie

white wine cream sauce or warm apple and bacon chutney

Spinach & Ricotta

white wine cream sauce

Sun-Dried Tomato & Mushroom with Goat and Parmesan
Cheeses

roasted pepper sauce or herb cream sauce

Roasted Pepper with Goat Cheese and Fresh Herbs

white wine & herb cream sauce

Broccoli & Old Cheddar Cheese

white wine cream sauce or roasted pepper sauce

Cordon Bleu (Ham and Swiss Cheese)

marinara sauce



Children's Menu

Select one option

For Children 12 and under

Starter

Veggie Sticks and Dip

Main

Chicken Fingers & Fries

Or

Cheese Pizza

Or

Mac n Cheese

Or

Children under 12 may have a small
adult portion or from buffet,
all the same price

Dessert

Ice Cream Treat

