

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
fresh berries & 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
red wine beef jus & horseradish

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

Stuffed Breast of Chicken
brie and apple, spinach and ricotta, sundried tomato and wild mushroom

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

The Heritage Plated Option

Carved Roast AAA Sirloin of Beef
pan gravy & horseradish

Grilled Filet of Atlantic Salmon
lemon dill 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 white wine cream sauce

And

Grilled Sirloin Steak

served with red wine beef jus

All the plated meal options include

Seasonal Vegetables and Garlic Mashed Yukon Gold Potatoes

Plated Dessert Course

Select 1 Option

New York Style Cheesecake

fresh fruit coulis, fresh berries

Warm Apple Crisp

English cream sauce

Crème Brûlée

fresh berry garnish

Sticky Toffee Pudding

served with 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

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

Dessert

Ice Cream Treat

