

Dinner Presentation

(Please Select One Appetizer, Entrée and Dessert for Your Guests - Served by our Professional Wait Staff)

Appetizers

*Roast Carrot and Lobster Bisque with Crispy Dill Croutons
Cream of Wild Mushroom and Thyme Soup
Cheddar & Ale Soup
Cream of Asparagus Soup
Gazpacho
Tomato Chipotle with a Cheddar Herb Crouton*

*Traditional Caesar Salad
Three Leaf with Vegetable Garnish and House Dressing
Mesclun Greens tossed in a Raspberry-Hazelnut Vinaigrette
Baby Spinach with Apple, Mushroom and Jarlsberg Cheese Topped with Poppy Seed Dressing
Mandarin Orange and Almond with Romaine and Lemon Cream Dressing
Tomato Bocconcini Salad with Mesclun Greens, Extra Virgin Olive Oil and Balsamic Cream*

Entrées

*All Entrées are Accompanied by Seasonal Vegetables, Potato, Rice or Pasta where Appropriate
Freshly Baked Rolls and Butter and Finished with Freshly Brewed Coffee and Tea*

<i>Char-Grilled Breast of "Jerk" Chicken Marinated in Jamaican Seasoning with Mango Salsa and West Indian Rice & Beans</i>	<i>\$31.50 per person</i>
<i>Roast AAA Rib of Beef au Jus with Yorkshire Pudding & Herb Roasted Potato (Minimum of 20 Guests Guaranteed)</i>	<i>\$35.75 per person</i>
<i>Breast of Chicken Plaza with Chicken Mousse, Pistachios & Dried Cranberries Wrapped In Filo Pastry, Served with Port Wine Sauce & Duchess Potato</i>	<i>\$33.75 per person</i>
<i>Roast Pork Loin Steak with Wild Mushroom & Cornbread Stuffing. Served with Robert Sauce & Sweet Potato & Pecan Casserole (Min. of 15 Guests Guaranteed)</i>	<i>\$32.25 per person</i>
<i>Mediterranean Roasted Vegetable & Goat Cheese Strudel with Tomato Balsamic Coulis</i>	<i>\$27.25 per person</i>
<i>Roast Filet of Salmon with Scallop Mousse & Asparagus. Served with Red Pepper Cream Sauce and Parsley Boiled Nugget Potato</i>	<i>\$35.75 per person</i>
<i>Traditional Roast Turkey with Savory Dressing, Pan Gravy, Cranberry Sauce & Garlic Mashed Potato</i>	<i>\$31.50 per person</i>
<i>Crispy Breaded Breast of Chicken Napoli stuffed with Diced Tomato, Herbs and Mozzarella. Served with a Pesto Cream Sauce & Italian Roast Potato</i>	<i>\$31.50 per person</i>
<i>Mediterranean Breast of Chicken stuffed with Feta Cheese, Sun-Dried Tomatoes & Green Onions. Served with Greek Roasted Potato</i>	<i>\$32.50 per person</i>

Dessert

<i>Bumbleberry Crisp with Vanilla Ice Cream</i>	<i>Chocolate Hazelnut Torte</i>
<i>Frozen Peach Parfait with Blackberry Compote</i>	<i>Baked Golden Delicious Apple-Cranberry Flan</i>
<i>Chocolate Truffle Crunch Cheesecake</i>	<i>Chocolate Raspberry Pate with Crème Anglaise</i>
<i>Orange Creamsicle Cheesecake</i>	<i>Individual Baked Alaska with Strawberry Sauce</i>

Freshly brewed coffee and tea is served with all meals.

*All menu prices are subject to change and to the harmonized sales tax, bottle
deposit & gratuities where applicable*