

# DINNER MENU

## Soups

Tomato Basil  
Vegetable Consommé  
Forest Mushroom  
Cream of Asparagus  
Potato Leek  
Beef Consommé Royale  
Chicken Pastine

## Salads

Three Green Salad  
*Choice of Balsamic, Mango or Italian Dressing*  
Traditional Caesar Salad  
Baby Spinach Salad  
*with Julienne of Pear, Dried Cranberries & Romano Cheese,  
Zesty Lemon Pepper Dressing*  
Baby Arugula  
*with Green Onions, Julienne of Red & Yellow Peppers,  
Herb Olive Oil & Lime Vinaigrette*

## Dinner Entrée Selections

<b>Baked Spice Tilapia</b> <i>with Citrus Chive Cream Sauce</i>	<b>\$28.50</b>
<b>Grilled Breast of Chicken</b> <i>Choice of Spicy Pommery Mustard Sauce <u>or</u> Sundried Tomato Reduction</i>	<b>\$28.95</b>
<b>Roast Breast of Turkey</b> <i>with Dried Cranberry Bread Stuffing, Traditional Gravy &amp; Cranberry Sauce</i>	<b>\$28.95</b>
<b>Grilled or Baked Salmon Filet</b> <i>with Lemon Dill <u>or</u> Balsamic Cream Sauce</i>	<b>\$29.50</b>
<b>Breast of Capon</b> <i>with Red Wine Demi-glaze</i>	<b>\$30.95</b>
<b>Roast Chicken Ballantine</b> <i>with Honey Lemon Butter Sauce</i>	<b>\$32.50</b>
<b>Grilled Pork Tenderloin</b> <i>with Dijon Mustard Glaze</i>	<b>\$32.95</b>
<b>Grilled Medallions of Provini Veal</b> <i>with Marsala Wine Sauce</i>	<b>\$33.95</b>
<b>Roast Boneless Cornish Game Hen</b> <i>with Shiitake Mushroom Wine Sauce</i>	<b>\$34.95</b>
<b>Roast Striploin of Beef</b> <i>with Brandy Peppercorn Sauce</i>	<b>\$32.95</b>
<b>Roast Prime Rib of Beef Au Jus</b>	<b>\$34.95</b>
<b>Beef Tenderloin</b> <i>with Rich Port Demi Infused with Chocolate</i>	<b>\$39.95</b>

## Combination Entrées

<b>Petit Filet of Salmon and Chicken Breast</b> <i>with Citrus Chive Cream Sauce</i>	<b>\$32.50</b>
<b>Grilled Breast of Chicken and Shrimp Skewer</b> <i>with Sherry Wine Sauce</i>	<b>\$32.50</b>
<b>*Petit Filet of Beef Tenderloin and Chicken Breast</b> <i>with Shiitake and Green Peppercorn Demi-glaze</i>	<b>\$39.50</b>
<b>*Optional, can substitute Salmon for Chicken Breast</b>	

All Dinners Include Choice of Soup, Salad and Dessert, Medley of Fresh Vegetables,  
Rice Pilaf OR Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee

All prices are subject to 13% HST and 15% Service Charge



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# DINNER MENU CONT'D

## Soup Enhancements

### **Lobster Bisque**

Clam Chowder, *Manhattan or New England*

add \$2.50 / Per Person

## Salad Enhancements

### **Smoked Salmon Rosettes**

*served with Organic Greens, Fresh Dill and Crème Frische*

### **Sliced Tomatoes and Bocconcini**

*Served with Fresh Basil on a Leave of Boston Bibb, Balsamic Reduction*

add \$2.00 / Per Person

## Additional Appetizers

### **Penne, Tri Coloured Fussili or Farfalla Pasta**

*Choice of Tomato Basil, Alfredo, al a Vodka or Arriabbiatta Sauce*

\$4.95 / Per Person

### **Antipasto Plate**

*Sliced Proscuitto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba*

\$7.95 / Per Person

### **Smoked Salmon**

*Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb*

\$9.95 / Per Person

### **Jumbo Shrimp Cocktail**

*Tender Poached Shrimp served with a Chili Horseradish Dip*

\$12.95 / Per Person

### **Shrimp and Scallops on Thai Noodles**

*with Curry Cream Sauce*

\$13.95 / Per Person

## Desserts

### **Fruit Tulip**

*Chocolate Tulip Cup with French Vanilla Ice Cream, Topped with Medley of Fresh Fruit*

### **Swiss Apple Tart**

*Apples Baked in a Light Custard, served with Whiskey Cream & Caramel Drizzle*

### **Chocolate Raspberry Truffle Cake**

*Rich Dark Chocolate Mousse with Chocolate Ganache Topped with Fresh Raspberries*

### **Chocolate Brownie**

*with Rich Chocolate Ice Cream & Raspberry Puree*

### **Pear, Raspberry Tart**

*Pears Baked over a thin layer of Raspberries & served with Vanilla Cream & Raspberry Puree*

### **Panacotta**

*with Mixed Berry Compote*

### **Toffee Apple Cheese Cake**

*New York Style Cheese Cake with Caramel Baked Apples, Drizzled with Caramel Sauce*

### **Fresh Fruit Flan**

*Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit*

### **Molten Lava Chocolate**

*Warm Chocolate Cake with Ganache Filling and Vanilla Sauce*

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