

Plated Meal Selections

(\$50 per person plus 5% GST and %15 Gratuity)

Appetizers – choice of two

- Organic Mixed Greens a Homemade Strawberry Lime Vinaigrette
- Classic Caesar Salad
- Prawn & Mango Salad with Mandarin Vinaigrette
- Crab Cake Over Mixed Greens with Chili Lime Aioli
- Homemade Boston Clam Chowder
- Roasted Butternut Squash Soup
- Minestrone
- Honey Garlic Chicken Satay

Entrees - choice of two

- 4 Oz Wild Sockeye Salmon Fillet with Tiger Prawns and Mango Salsa. Served with Rice Pilaf and Seasonal Vegetables
- Stuffed Local Chicken with Hazelnut and Smoked Gruyere and a Red Wine Demi Glaze. Served with Phyllo Wrapped Yukon Golf Mashed Potatoes and Seasonal Vegetables
- Slow Roasted Short Ribs Served with Bacon and Mushroom Au Jus. Served with Garlic Mashed Potatoes and Seasonal Vegetables
- Grilled Local Chicken Breast with a Bacon Cream Sauce. Served with Phyllo Wrapped Yukon Gold Potatoes and Seasonal Vegetables
- Brandied Apple Stuffed Pork Tenderloin with Red Wine Demi Glaze. Served with Garlic Mashed Potatoes and Seasonal Vegetables
- Spinach & Ricotta Cannelloni with Pesto Sauce. Served with Garlic Bread
- Grilled Polenta with Navy Beans and Grilled Vegetables
- Butter Cauliflower over Jasmine Rice. Served with Naan Bread

Desserts – choice of one

- Pineapple Upside Down Cake
- Strawberry Shortcake
- Chocolate Mousse with Raspberry Coulis
- N.Y. Style Cheesecake with Strawberry Coulis
- Apple or Peach Crumble with Vanilla Ice Cream