



MENU CHOICES (Fall 2016 / Winter 2017)

On Arrival: Tray of Artisan Flat breads with chef's house made seasonal dip; olives; cheese

1st Course: Choose **either** a Seasonal Salad or Soup for the group

Salads:

- Roasted Butternut Squash Salad with Pears and Stilton served on a bed of lettuces with a simple Dijon balsamic vinaigrette.
- Mediterranean Salad - mixed greens, figs, apricots, olives and feta with a sherry honey vinaigrette
- Bocconcini cheese with tomato coulis, roasted eggplant, fresh cherry tomato salsa & basil
- Roasted red and yellow beets, granny smith apple salad with feta and a lemon-mint vinaigrette
- Apple and fennel salad with a light champagne vinaigrette

Soups:

- Wild mushroom soup served in a cappuccino cup with parmesan crisps
- Carrot, apple and Ginger soup, pureed with fresh nutmeg
- Spiced apple and butternut squash (dairy free)
- Vegan corn chowder with roasted corn, topped with pico de gallo
- Cauliflower and Tomato soup (dairy free)
- Seasonal fresh Ceviché with mango pico de gallo and homemade tortilla chips (\$5 extra)

AMUSE BOUCHE – Your Personal Chef will surprise you with their culinary creativeness

MAIN COURSE IDEAS (choose one group item)

- ½ Cornish hen; roasted with a blackberry port glaze; served with root veg risotto
- Chicken breast stuffed with roasted red peppers, spinach and boursin cheese with a mushroom béchamel sauce; herb roasted potatoes and garlic sautéed greens;
- Moroccan style chicken breast, stuffed with a selection of dried apricots, dates, raisins, figs and topped with a dried fruit compote, served with root vegetable tagine and couscous
- Eggplant Parmigiana served with either pasta puttanesca or alio olio (Vegetarian)
- Risotto - choice of Truffled Wild Mushroom; Butternut Squash; Sweet Pea & Mushroom (Vegetarian)
- Spaghetti alla Carbonara with crisp zucchini and eggplant (Vegetarian without pancetta)
- Seared and roasted beef tenderloin medallions, sautéed mushrooms, haricot verts (French green beans), served with compound herb butter on the side (\$10/person additional charge)
- Flank steak with chimichurri sauce; served with charred corn and black bean rice; sautéed peppers
- Bistecca alla Fiorentina (a 2 to 3 lb Porterhouse). A well aged 3" thick Porterhouse Steak that is grilled to perfection, sliced thin, then drizzled with a balsamic glaze and oven roasted tomatoes; served with cannellini beans that are seasoned with olive oil, salt, and pepper (\$15/person additional charge)

- Grilled boneless leg of lamb finished with a garlic, herb gremolata; served with sautéed greens and root veg mash (\$7.50/person additional charge)
- Asian roasted pork belly, served with mango chutney and red cabbage coconut green curry slaw
- Seafood risotto with a medley of fresh fish and shellfish
- Cioppino (Italian fish stew); a selection of fresh shrimp, mussels, clams and fish served with Gremolata Toasts
- Citrus marinated salmon fillet with Cucumber Relish and orange infused Jasmine Rice
- Miso glazed salmon with cauliflower puree and Edamame salad
- Seasoned Mediterranean Sea Bass fillet, pan seared, served with sautéed greens and oven roasted tomato couscous
- Catch of the day oven roasted - the Chef will pick the freshest fish (trout, char or Branzino) served with sautéed caramelized onion, corn and cherry tomato faro; seasonal greens

DESSERT (choose one group item)

- A selection of Ontario artisanal cheeses (\$5/person additional charge)
- Balsamic roasted Pears with honey whipped chevre served with a red wine reduction
- Crepes with fresh berries and brandy infused chocolate
- Deconstructed Tiramisu
- Grilled fruits with organic honey and french vanilla ice cream
- Gluten Free Chocolate torte with fresh berry coulis
- Decadent Dark Chocolate Mousse with fresh berries
- Bananas flambé with chocolate, french vanilla ice cream and organic honey
- Cannoli shells stuffed with homemade sweet ricotta and a fresh berry coulis