

Your choice of:

Organic Baby Greens Salad

Served with crostinis, red onions and a raspberry vinaigrette

or

Soup of the Day

Your choice of:

Herb Roasted Chicken Supreme

Roasted chicken supreme served with a herb white wine butter
on lemon jasmine rice with seasonal vegetables

or

Honey, Dill and Lime glaze Salmon

Served on a warm salad of baby greens with roasted walnuts, crumbled goat cheese, caramelized
pears and julienne cucumber in a champagne herb vinaigrette

or

Grilled Lamb Chops

Served on lemon jasmine rice pilaf with spring pea purée with a mint emulsion

Peach and Blueberry Cobbler

Served warm with ice cream

\$ 34 per person

plus applicable taxes

Sorry, but no substitutions on party menus

Your choice of:

Caesar Salad

Fresh romaine with bacon, shredded Parmesan, crostinis and our own in-house prepared Caesar dressing

OR

Strawberry Salad

Frisée lettuce with quartered strawberries, orange segments, candied pistachios and julienne shallots in a strawberry vinaigrette

Your choice of:

Herb Roasted Chicken Supreme

Roasted chicken supreme served with a herb white wine butter on lemon jasmine rice with seasonal vegetables

OR

Honey, Dill and Lime glazed Salmon

Served on a warm salad of baby greens with roasted walnuts, crumbled goat cheese, caramelized pears and julienne cucumber in a champagne herb vinaigrette

OR

Angus Beef Sirloin

Served with Madeira sauce, pommes frites and fresh seasonal vegetables

Your choice of:

Mango Sorbet

Garnished with blackberries

OR

Dark Chocolate Souffle

Served with crème Anglaise and fresh berries

\$ 36 per person

plus applicable taxes

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Your choice of:

Roasted Walnut and Pear Salad

Roasted walnuts set on a baby green salad with crumbled goat cheese, caramelized pears and julienne cucumber in a champagne herb vinaigrette

or

Panko Crusted Camembert Fritters

Set on a sweet crepe stuffed with mango and pink grapefruit salsa

or

Caesar Salad

Fresh romaine with bacon, shredded Parmesan, crostinis and our own in-house prepared Caesar dressing

Your choice of:

Chicken Supreme

Chicken supreme stuffed with tomatoes, mushrooms and Ricotta. Served with a sage béchamel sauce, black cherry basmati rice pilaf and fresh seasonal vegetables

or

Salmon Wellington

Salmon fillet in puff pastry with asparagus and a cilantro and garlic crème fraiche. Served with black cherry basmati rice pilaf and fresh seasonal vegetables

or

Angus Beef Ribeye

Served with Madeira sauce, pommes frites and fresh seasonal vegetables

Your choice of:

Chocolate Truffle Cheesecake

Finished with fresh strawberries and vanilla crème Anglaise

or

Cinnamon and White Chocolate

Crème Brule

Cinnamon and white chocolate crème brule finished with whipped cream and a sweet fruit compote

\$ 39 per person

plus applicable taxes

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