

## Group Menu (10 or more Guests)

### Appetizers

#### Soup of the Day

Calamari Frites Basil Aioli, Roasted Tomato Sauce

Wild and Tame Mushrooms, on Toasted Baguette, Stilton cream

Romaine Salad with double smoked bacon,  
Asiago cheese & roasted garlic dressing

#### Carpaccio of Smoked Salmon

Cold pressed olive oil, Capers, Lemon and red onions

#### Baby Spinach Salad,

Poached Pear, candied walnuts, Pear Balsamic Vinaigrette

#### Trio of Seafood

Mini Crab Cakes with red pepper aioli

Vodka Cured Salmon on rosti potato

Chili and Garlic Sautéed Tiger Shrimp

### Principal Plates

#### \*Braised Ontario Beef on Roasted Garlic

Mashed Potatoes Seasonal Vegetables &  
Cabernet Reduction

#### Seafood Three Ways

Salmon on Stuffed Tomato with Salsa Verde,

Maple Glazed Sole and Vegetables

Seared Sea Scallops Pumpkin Puree

#### Stuffed Rowe Farm Chicken

Risotto, Double Smoked Bacon  
and Mushroom Reduction

#### Crisp Duck Confit

Baby Red Skins and Citrus Duck Jus

#### Slow Cooked Ontario Lamb Shank

Mashed yam, Cumin, Coriander Jus.

#### Maple Roasted Butternut Squash

Stuffed with Rice Pilaf, Fricassee of Mushrooms and Nuts

Roasted Tomato Sauce and Woolwich Chevre (Vegetarian, can be Vegan)

### Desserts

Dark Chocolate Torte with Marinated Berries

White Chocolate Raspberry Crème Brulée

Spiced Apple Bread Pudding with Dulce de Leche

Chocolate Brownie with Caramel and Vanilla Ice Cream

Choice of: 1 Appetizer, 1 Entrée, 1 Dessert \$30 per person

Choice of: 2 Appetizers, 2 Entrées, 2 Desserts \$35 per person

Choice of: 3 Appetizers, 3 Entrées, 3 Desserts \$38 per person

Choice of: 4 Appetizers, 4 Entrées, 4 Desserts \$42 per person

#### Hors d'Oeuvres on Arrival?

The chef's choice including Seafood, Meat and Vegetarian items \$6 per person,  
or choose from our hors d'oeuvres menu; priced by the dozen.

Please call for details.

We Look Forward to Serving You.



### \*Change Your Beef

10 oz NY Striploin add \$6

7 oz Tenderloin add \$9

### Side Orders for the Table

Oven Baked Bread with garlic,  
herb butter for 2 \$4  
for 4 \$6  
with cheese add \$1.75

Sauté of Woodland Mushrooms with roasted  
garlic butter \$4

5 Tiger Shrimp \$6  
Sautéed with chilies

3 Seared Sea Scallops \$5  
In citrus cream

Steamed Asparagus \$5  
With a lemon  
herb vinaigrette

