

Group Menu (10 or more Guests)



Appetizers

Roasted Butternut Squash Soup

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 with Lime Salsa Verde

Maple Glazed Sole on Stuffed Tomato

Seared Sea Scallops on Sweet Potato Mash

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

Butternut, Cranberry Bread Pudding with Warm Toffee Sauce

Puff Pastry Napoleon with Homemade Lemon Curd and Chantilly 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 \$5

7 oz Tenderloin add \$8

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

