



Full Service

Chose from 2 or 3 course. Both options come with bread rolls and butter.

2 Course - \$36

3 Course - \$40

Appetizers – 1 Choice

- Hearty House Salad Mix Of Greens, Kale, Radicchio And Carrots
- Classic Caesar Salad
- Homemade Pickled Beets And Feta Cheese Salad
- Maple Haddock – Premium Quality Haddock Sautéed With A Hint of Maple Syrup and Served On A Bed Of Greens
- Chicken Pastry Bites – Delicate Pastry Filled With Delicious Chicken and Mushroom Supreme
- Parmesan Stuffed Mushrooms
- Hummus Dip Served With Fresh Veggies
- Mini Cornish Pasty Served With A Rich Gravy Side

Entrees – 2 Choices

- Roast Beef And Yorkshire Pudding
- Roast Turkey With Stuffing And Cranberry Sauce
- Salmon Fillet In A Lemon Cream Sauce (additional \$1.50 per person)
- Chicken Breast Stuffed With Spinach and Feta Cheese
- Sliced Turkey With A Honey Mustard Sauce
- Mushroom Stroganoff (Vegetarian Option)
- Eggplant Rolls Filled With Lentils And Veggies & Served With Optional Butter Sauce (Vegetarian/Vegan Option)

Served With One Choice Of Potato –

- Creamy Mashed Potato
- Potato Au Gratin
- Redskin Potatoes with Garlic Butter
- Sweet Potato Mash



Full Service Continued

Served With Two Choices Of Vegetables

- Parsley Buttered Green Beans
- Sugar buttered baby carrots
- Lemon buttered broccoli and cauliflower mix
- Ontario Sweet Corn (when in season)

Desserts – One Choice

- Individual Red Velvet Cheesecake Bites With Berry Coulis
- Homemade Chocolate Brownie Mousse And Caramel Sauce
- Homemade Mini Meringues With Fresh Fruit And Cream
- White Chocolate and Raspberry Trifle
- Individual Apple Turnovers
- Chocolate Cream Puffs
- Individual Crème Caramel
- Fresh Fruit Skewers With Optional Dipping Sauce – (Vegan Option additional \$1.25 per person)

We will do our very best to accommodate all dietary requests. We require a seating plan clearly showing any dietary requirements and second entrée option 5 days prior to your event.