

Appetizers

Chilled Poached Tiger Prawns
on Confetti of Lettuce with Cocktail and Mary Rose Sauce
\$10.50 per person

Smoked Atlantic Salmon
with Chopped Eggs, Red Onions, Capers,
Lemon Cream Cheese and Pumpernickel Triangles
\$8.95 per person

Italian Antipasto Plate
with Prosciutto, Genoa Salami, Grilled Vegetables, Roast Peppers, Assorted Olives,
Honeydew and Cantaloupe Melons, Shaved Parmigiano Reggiano
\$8.75 per person

Prosciutto di Parma with Port Marinated Cantaloupe
\$8.25 per person

Seafood Antipasto
including Poached Tiger Shrimps, Marinated Calamari, Steamed Marinated Mussels,
Smoked Salmon and Barbequed Eel, Whipped Horseradish Cream with a Hint of Cayenne
\$10.95 per person

Homemade Pasta and Vegetable Roll
topped with Roma Tomato Sauce and Parmesan Cheese
\$6.95 per person

Penne á la Vodka with slivered Chorizo Sausage
with Shaved Grand Padano
\$6.95 per person

Cheese Tortellini with Creamy Tomato Sauce,
Herb Pesto and Shaved Parmesan
\$7.25 per person

Palate Cleanser

Grey Goose Granite with Lemon Zest and Mint
\$2.75 per person

Blood Orange and Campari Sorbet
\$2.75 per person

Green Tea and Gekkeikan Sake Sorbet
\$2.75 per person

Green Apple Sorbet with Calvados
\$2.75 per person

Double Champagne Sorbet
\$3.75 per person

Strawberry and Green Pepper Sorbet
\$2.75 per person

All prices subject to 12% gratuity and applicable tax

Executive Chef Herbert Kraus, and his culinary team have selected recipes that incorporate regional ingredients using fresh produce, flavorful herbs and premium meats. All selections include choice of soup, salad, entrée and dessert.
Freshly baked dinner rolls with butter
Coffee and Tea

To Upgrade your Dining Experience add.....
Sun-dried Tomato Hummus and Pita Crisps **\$2.00** per person

Carrots, Celery and Olives **\$2.00** per person

Soups

Puree of Potato Cheddar Soup
French Canadian Split Pea Soup with Smoked Bacon
Asparagus Soup with Goat Cheese
Oven Roasted Tomato Bisque with Sambuca and Fennel
Traditional Minestrone Soup
Squash Bisque with a Hint of Cinnamon
Broccoli Velouté with Cheddar Cheese
Ox Tail Consommé with Truffle Oil and Vegetable Confetti
Chicken Lemon Broth with Heart of Palm and Wilted Spinach
Wild Mushroom Velouté with Shitake Mushrooms and Scallions
Dungeness Crab Bisque with Sweet Corn Niblets (add \$1.00 per person)
Valhalla Seafood Chowder (add \$1.00 per person)

Salads

Young Spinach Leaves in a Radicchio Cup with Julienne Red Onion and Honey Dijon Dressing
Romaine Lettuce Tossed in Creamy Caesar Dressing with Bacon Bits, Parmesan Cheese and Focaccia Croutons
Mixed Baby Greens Tossed with Honey Raspberry Vinaigrette topped with Toasted Walnuts and Fresh Sliced Strawberries
Bibb Lettuce with Candied Walnuts, Fresh Raspberries and Gorgonzola Cheese with Raspberry Vinaigrette
Mixed Greens & Baby Spinach with Cucumbers
Accompanied by Red Pepper Ranch Dressing
Baby Spinach with Red Onions, Crispy Lardons, Diced Eggs; Whole Grain Mustard Vinaigrette
Field Greens Tossed with Granny Smith Apples, Pecans, Dried Cranberries and Cheddar Cheese in a Balsamic Emulsion
Tender Romaine Greens, Red Onions, Cucumber, Tomato, Kalamata Olives, Feta Cheese and Pine Nuts, drizzled with Oregano Dressing
Vine Ripened Tomatoes and Soft Mozzarella with Baby Greens, Shaved Parmesan Reggiano and Pesto drizzle (add \$1.50 per person)

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Entrée

Ontario Chicken Cordon Bleu
Served with a Lemon Wedge, Cranberry Sauce
Redskin Potatoes with Parsley Butter, Broccoli Spears
\$25.95 per person

Chicken Breast with a Maple and Wild Mushroom Sauce,
accompanied by Whipped Garlic Potatoes, Steamed Broccoli
\$26.75 per person

Half Roast Chicken,
Natural Pan Drippings
Wild and White Rice, Market Vegetables
\$26.50 per person

Chicken Supreme Stuffed with Asparagus, Sun-dried Tomatoes and Goat Cheese
Red Wine Jus, Italian Forked Potatoes, Minted Snap Peas
\$27.25 per person

Mediterranean Chicken Breast stuffed with Kalamata Olives, Spinach and Feta Cheese
Sundried Tomato Jus,
Grilled Peppers and Zucchini Herbed Polenta Triangles
\$26.95 per person

Slow Roasted Porkloin
with Wild Mushroom Gravy
Italian Forked Potatoes, Tomato Florentine
\$26.50 per person

Baked Pork Pave
with Apple-blue Cheese Crumble, Port Jus
Minted Snap Peas, Yukon Gold Gratin
\$27.95 per person

Slow Roasted Pork Prime
with Garlic Mushroom Sauce
Warm German Potato Salad, Braised Sauerkraut
\$26.95 per person

Trio of Pork, Beef Medallions and Jumbo Prawns
Aged Tawny Port Jus
Basil Mashed Potatoes Green Beans with Bacon and Red Onions
\$38.95 per person

Prices are based on a single entrée selection for all guests. Multiple entrée selections are available at an additional cost of \$3.50 per person. A limit of three entrée choice applies and your guaranteed number of each entrée is required 48 hours before your event. The client agrees to provide a colour coded place card for each guest identifying their entrée selection

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Entrée continued...

Roast Prime Rib of Beef
with Natural Jus, Yorkshire pudding,
Double Baked Potatoes and Medley of Vegetables
\$32.95 per person

Medallions of Beef Tenderloin
with Bordeaux Sauce,
Garlic Mashed Potatoes and Asparagus Bundle
\$36.50 per person

Bacon Wrapped Filet of Beef
topped with Blue Cheese Crumble;
Horseradish Demi
Italian Forked Potatoes, Green Beans and Bacon
\$36.75 per person

Honey and Rosemary Glazed Striploin of Beef
Shallot and Madeira Sauce
Lyonnais Potatoes, Spring Vegetables
\$31.95 per person

Roast Black Angus Beef
with Madagascar Pepper Sauce
Italian Forked Potatoes and Medley of Seasonal Vegetables
\$28.95 per person

Grilled Strip Steak
Wild Mushroom Demi Glace
Garlic Mashed Potatoes and Asparagus Bundle
\$33.50 per person

Pistachio Crusted Salmon
Blood Orange Butter Sauce
Asparagus Bundle and Saffron Infused Rice
\$26.95 per person

Wild Mushroom Crusted Sea Bass Fillet
Sautéed Leaf Spinach, Parsley Potatoes
\$35.95 per person

Atlantic Salmon Medallion Married with a Snow Crab Cake
Aromatic Dill Cream Sauce
Basmati Rice with Turmeric, Sautéed Snap Peas
\$28.75 per person

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Desserts

Coconut Cream Cheesecake
with Appleton Rum Sauce

Coconut & White Chocolate Mousse
with Passion Fruit Curd
Tropical Fruit Salad and Guava Sorbet

Milk Chocolate Cardinal
with Almond Florentine & Brandied Cherries

Rich Praline Truffle Cake
with Blueberry Coulis

Passion Fruit Doberge
with Pineapple Curd and Coconut Curls

Lemon Brûlée Tartlette
with Berry Compote and Pistachio Anglaise

Macadamia Nougatine Mousse
served with Amaretto Marinated Berries

Banana Tartlet served with Cinnamon Crème Anglaise
and Vanilla Bean Sauce with Maple Butter Pecan Ice Cream

Classic Individual Baked Alaska
served with Raspberry Coulis
(add \$1.00 per person)

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