

SIT DOWN MENU

MAIN COURSES \$44.25 per person are served with your choice of soup or salad and dessert.
For a second choice for a Main Course it is an additional **\$1.85 per person**

All dinners are accompanied by breads, butter and appropriate starch with a bouquet of fresh market vegetables done in a style best suited to the main course. (coffee/tea addition \$3.25 PP)

Basic Sit Down Dish Package

The sit-down dish rental package is available for off-premise catered events. per person which includes dinner, salad, dessert & side plates, dinner, salad & dessert forks, knife & teaspoon, wine & water glass, cup & saucer for **\$9.95 per person**. A soup spoon and bowl can be included for an additional **\$1.65 per person**.

Both soup **AND** salad can be served for an additional **\$5.50 per person**.

MAIN COURSE

PRIME RIB Placed in tarragon red wine sauce.

MEDALLIONS OF GRILLED SCOTCH MARINATED FILET Floated in dark Roberts sauce, stuffed with portabella mushrooms & blue cheese.

BEEF ROULADE Thinly sliced beef covered with a mushroom dressing then rolled around a spear of garlic dill, wrapped with bacon and braised in a red wine demi-glaze.

CHICKEN SANS SOUCI Breast of chicken, stuffed with a purse of prosciutto & brie cheese, then breaded & served on a pool of sauce made with Sans Souci mustard.

ROSEMARY ROASTED CHICKEN A boneless half chicken covered in a rosemary pesto and roasted golden.

FESTIVAL CHICKEN Stuffed with roasted peppers, sun dried tomato and smoked gruyere.

STUFFED GRILLED PORK TENDERLOIN Whole tenderloin filled with Genoa salami and smoked gruyere, masked with a raspberry mustard demi-glaze.

POACHED ROASTED RED PEPPER SALMON Poached filet of salmon with roasted red pepper fumet, perched on shrimp pilaf.

GRILLED LOIN OF TUNA Loin of Tuna with a mango salsa sauce

VEGGIE PUFF PASTRY Pillow of portabella mushroom grilled egg plant and zucchini with a chick pea roasted pepper and sundried tomato stuffing

SURF & TURF Bacon wrapped filet w/ lobster tail **\$57.25 PP**

SOUPS & SALADS

Soups

Swiss Onion Soup - With blue cheese crumble

French Tomato Soup w/ crostini

Apple Cheddar Soup

Leek & Potato Soup

Butternut Squash Soup

Gazpacho Soup (chilled)

Salads

Mixed Fresh Market Greens Salad - Tossed in a chef's vinaigrette

Caesar Salad

Spinach Salad - Red onions, pecans, mandarin orange and tri coloured peppers in a citrus ginger vinaigrette.

Fennel Salad - With sliced button mushrooms, Romano cheese, lemon and extra virgin olive oil on a bed of greens.

Tomato & Basil Salad - On a bed of romaine with a balsamic vinaigrette

****Look at our selections menu for other salad options****

DESSERTS

Strawberry or Chocolate Mousse - Served in a chocolate cup

Poached Pears - In a spiced red wine reduction sauce

Spiced Carrot Cake - With a pineapple coolie and toasted coconut

Baked Cheese Cake w/ berries

Chocolate Mousse Cake

Trio Delight - **\$4.75 upcharge per person** - Creme Brulee, Lemon Meringue Tart & your favourite Mousse in a chocolate cup.