



PRIVATE PLATED DINNER

EXECUTIVE CHEF · MARC LYONS

This three course menu is included in the Conference Package.

Soup or Salad, Entrée & Dessert (One Choice for the Entire Group)

Non-Package Guests: \$50.00 per person.

There is a \$6.00 per person surcharge for each additional entrée selection.

Numbers must be submitted 7 days prior to your event.

SOUPS

Roasted Cauliflower and Aged Cheddar, Focaccia Croutons

Baked Potato and Leek Soup, Chive Crème Fraiche

Carrot and Ginger Soup with 5 Spice Cream

Sweet Corn and Potato Chowder with Charred Corn Salsa

Truffle Yukon Gold Potato Soup and Cheddar Croutons

Soya Roasted Woodland Mushroom and Potato Soup with Truffle Crème Fraiche

From November to April

Baked Butternut Squash and Yukon Potato Soup, Smoked Chicken (Seasonal)

Candied Celery Root and Potato Soup, Honey Peppered Croutons (Seasonal)

Roasted Fennel and Yellow Beet Velouté, Creamed Horseradish

UPGRADED SOUP SELECTIONS

\$4.00 per person

Atlantic Lobster Bisque with Cognac Chive Crème Fraiche

Porcini Mushroom and Leek Soup with Truffle Cream

Asparagus and Spinach Soup with Duck Confit

Pear and Parsnip Soup with Honey Crème Fraiche

Seafood Chowder with Vanilla Scented Crème Fraiche

OR

SALADS

Organic Greens with Poached Pears, Toasted Almonds, Focaccia Crouton and Cider Vinaigrette

House Caesar Salad with Baked Garlic and Balsamic Dressing, Crisp Bacon and Parmesan Cheese

Spicy Arugula and Frisee Salad, Parmesan, Crisp Bacon with Preserved Lemon Shallot Dressing

Young Field Greens with Crumbled Goat Cheese, Spiced Crouton and Baked Apple Vinaigrette

Baby Spinach with Marinated Cherry Tomatoes and Bocconcini, Aged Balsamic Vinaigrette

UPGRADED SALAD SELECTIONS

\$4.00 per person

Organic Greens with Poached Beets, Baked Goat's Cheese Crouton and Balsamic Drizzle

Spinach Salad with Wild Mushrooms, Grated Eggs, Parmesan and Smoked Bacon Dressing

Asian Green Salad with Soya Roast Shiitakes, Scallions and Hoisin Ginger Vinaigrette

All prices subject to taxes and gratuities.

Prices in effect from May 1, 2018 until April 30, 2019



PRIVATE PLATED DINNER (page 2)

SORBET

\$3.00 per person

House-made flavours include:

Passion Fruit, Champagne, Raspberry, Grappa, Lemon, Lime and Peach

CREATIVE CHOICES

Penne Arrabiata with Olive Oil, Roasted Plum Tomato, Basil and Parmesan	\$ 9.00
Potato Gnocchi, Roasted Woodland Mushrooms, Spinach and Truffle Cream	\$14.00
Warm Ontario Goat Cheese, Bitter Lettuce, Pickled Beets, Ice Wine Caramel	\$14.00
Dungeness Crab Cakes with Charred Corn Salsa, Smoked Chili Aioli	\$16.00
Roasted Lobster Bisque with Sweet Curried Crème	\$12.00
Tea Smoked Atlantic Salmon with Rosemary Baked Garlic Gnocchi and Pinot Noir Jus	\$18.00
Rosemary Roasted Black Tiger Shrimp with Tropical Fruit Salsa & Mango Coulis	\$18.00
Butter Poached Lobster Salad, Candied Orange, Avocado Puree, Young Watercress	\$19.00

ENTRÉES

Grilled AAA Beef Striploin Pave, Wild Mushroom Ravioli and Truffle Thyme Jus
Breast of Chicken, Candied Onion Mashed Potato, Woodland Mushroom Jus
Pan-seared Atlantic Salmon Fillet with Confit Fingerling Potatoes and Preserved Lemon Butter
Baked Garlic and Thyme Marinated Rib Eye, Smoked Corn Potatoes, Café au Lait Sauce
Baked Organic Breast of Chicken, Truffle Pomme Purée, Baked Apple and Foie Gras Jus
Preserve Lemon and Parsley Crusted Rainbow Trout Fillet, Roasted Cauliflower Puree, Buerre Rouge
Butter Seared Sea Scallops, Toasted Saffron Risotto, Pinot Noir Jus
Roasted Free-range Chicken, Smoked Corn Potatoes and Sweet Honey Jus

ENTRÉE Upgrades and/or Substitutions

6oz Beef Tenderloin	\$12.00
8oz Beef Tenderloin	\$16.00
10oz Grilled Beef Rib Eye Steak	\$13.00
12oz Grilled Beef Rib Eye Steak	\$16.00
"Served with Either Peppercorn Brandy Sauce or Woodland Mushrooms Jus"	
Lamb Rack with Mustard and Rosemary Crumbs with Mustard Jus	\$18.00

ENTRÉE Additions

Large Onion Rings	\$ 3.00
Fresh Half Lobster in Shell	\$18.00
Black Tiger Prawn (1)	\$ 6.00

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PRIVATE PLATED DINNER (page 3)

ELEVATED ENTRÉES

Roasted Breast of Chicken with Niagara Prosciutto Sweet Pea Risotto, Herb Jus	\$8.00
Saltimbocca with Lemon Fennel Risotto, with Merlot Jus	\$8.00
Macadamia Crusted Halibut with Yukon Gold Potato and Mushroom a la Crème with Pinot Noir Jus	\$9.00
Duo of Grilled Lamb Chop and Beef Tenderloin Medallion Mushroom Barley Risotto and Crunchy Mustard Jus	\$11.00
Pan-seared Beef Tenderloin Medallion with Grilled Tiger Prawn Lobster Mashed and Foie Gras Jus	\$11.00
Curry Scented Scallops with Cauliflower Puree, and Black Tiger Shrimp, Cilantro	\$14.00

DESSERTS

Vanilla Cheesecake with Sweet Cream, Seasonal Berries, and Fruit Coulis
Maple Cheesecake with Sweet Cream, Candied Pecans and Tahitian Vanilla Caramel Sauce
Double Chocolate Espresso Cake with Sweet Cream, Marinated Berries, and Espresso Anglais
White Chocolate Raspberry Mousse Cake, Sweet Cream, Fresh Raspberries, & Raspberry Coulis
Duo of Mini Tarts including:
Lemon Curd, and Butter Pecan served with Fresh Berries and Pastry Chef's Choice of Sauce
Crème Brulee with Sweet Cream, Seasonal Berries and Housemade Cookie
(Choice of one of the following flavors: Vanilla, Chocolate or White Chocolate-Orange)

UPGRADED DESSERT SELECTION

\$3.00 per person

Duo of Valrhona Chocolate, Chocolate Tart and Chocolate Caramel Ice Cream

COFFEE & TEA

Our Chef would be pleased to work on any custom menu suggestions you may have.

Our Culinary Team can work with all dietary restrictions.

Advance notice is preferred at time of submission of guaranteed numbers 72 hours prior to event.