

Dinner Menus

Please choose one of each of the following

SOUP

Minestrone / Cream of Broccoli / Tomato Cream / Tortellini / Chicken Gumbo
Potato Leek/ Roasted Red Pepper and Potato / Cream of Asparagus / Cream of Chicken Leek
Creamy Brie and Mushroom Soup

SALAD

Tossed Mixed Greens with Assorted Dressings
Caesar Salad with Creamy Dressing
Greek Salad
Spinach Salad with Bacon and Mushrooms
Boston Bibb Lettuce, Mandarin Oranges & Pine Nuts

ENTRÉE

Roast Prime Rib of Beef au jus

*Steamed Cauliflower
Gingered Carrots
Baked Potato with chives and soured cream*
\$28.95

Broiled Atlantic Salmon

*served with Sun-dried Tomato Butter
Asparagus topped with Tomato Concassée
Garlic Croquette Potatoes*
\$23.95

Herb Crusted Rack of Lamb

*Fresh Gingered Carrots
Buttered Beans
Grilled Polenta*
\$26.95

Supreme of Chicken

*served with wild mushroom wine sauce
Sautéed Snow Peas
Julienne Carrots
Seasoned Orzo*
\$25.95

Roasted Striploin

*with Madagascar Green Peppercorn Sauce
Seasoned Yellow Beans
Sautéed Zucchini
Chateau Potatoes*
\$26.95

Roast Sirloin of Beef

*served with rich gravy and horseradish
Seasoned medley of vegetables
Parsley buttered Parisienne Potatoes*
\$22.95

Grilled Halibut

*brushed with lime butter
Fresh Broccoli
Sautéed Red Pepper strips
Wild Rice*
\$24.95

Chicken Orsini

*A breaded breast of chicken
stuffed with feta cheese,
pesto and sundried tomatoes
Roasted Seasoned Vegetables
Parsley Boiled New Potatoes*
\$25.95

All entrées include Fresh Rolls & Butter

DESSERT

Cheesecake topped with fresh strawberries / Coupe Romanoff (seasonal) / Chocolate Mousse
Crème Brulee topped with assorted berries / Peach Melba / Fruit Crepes with warm glaze

Coffee, Tea or Milk

*Optional Dessert Buffet Style Table \$2.00 additional per person, served buffet style
(minimum 75 persons for Dessert Buffet Style)