



Formal plated

Price: C\$65.00

Rosemary foccacia with balsamic vinegar and olive oil on the tables

Your choice of seasonal soup - freshly made & pureed (many vegan and gf options available)

Your choice of pasta - fresh, hand made fettucini with in-house made tomato, alfredo or blush sauce. Add a selection of garden fresh vegetables and/ or local meat. Finish with premium aged cheese

Your choice of seasonal salad - on a bed of spinach, mixed greens, romaine or iceberg lettuce. Fresh garden vegetables, in-house made dressings, premium cheeses

Main dishes

Beef tenderloin

Stuffed chicken supreme

Lemon-dill salmon fillet

Quinoa & pepper stuffed portobello

Prosciutto wrapped pork tenderloin and many more

Sides

Garlic mashed potatoes

Seasoned, roasted potatoes

Rice, quinoa or couscous (plain or pilaf)

Garlic sautéed veggie medley

Grilled peppers and zucchini

Maple roasted root veg medley and many more

Dessert

Pavlova with fresh fruit

Triple chocolate mousse cups

Berry martini with chantily cream

White chocolate cheesecake with ganash top

Panna cotta

Mini doughnut tri and many more

Finish with coffee or tea served to the tables