

Plated Dinner Selections

Soups and Salads (Choose One)

Maple glazed heirloom carrot, fresh fresh mozrella, fennel pollen, turmeric citrus dressing and spring mix or

Smoked panchetta with creamy leek and potato soup or

Baby gem lettuce with gorgonzola, prosciutto, candied walnuts, raspberry and lemon lime vinaigrette or

Caramelized vidalia onion bisque with emmentaler cheese crouton

Main Courses (Choose Three)

Pan seared chicken with thyme jus, corn puree, duchess potato , romanesco and maple chili glaze

Prosciutto wrapped chicken supreme stuffed with smoked tomatoes, chèvre and baby spinach on a red pepper coulis and mash

Pan seared sea bass with pesto crust and chimichurri corn salsa

Maple pork tenderloin with caramelized apple compote

Slow roasted sirloin of beef with Yorkshire pudding and Cabernet pan jus

Slow roasted prime rib of beef with Yorkshire pudding, roasted vegetables and natural pan jus ($10 added)

Desserts (Choose One)

Vanilla cheesecake with fresh cream, berries and fruit coulis drizzle or

Vegan chocolate decadence cake with fresh cream and chocolate cigarette or

Lemon tart with rum whipped cream and fresh berries or

Triple chocolate mousse with fresh berry compote and Chantilly cream