



Continental Menu

HORS D'OEUVRES

Variety of Hot & Cold

ARTISAN DINNER ROLLS

FIRST COURSE

Spring Mix Blend with Local Garden Vegetables
& Balsamic Vinaigrette

SECOND COURSE – Choice of One

Pasta (Penne alla Romana)
Soup (Butternut Squash, Stracciatella, Minestrone or Chicken Noodle)

THIRD COURSE – Choice of One

Herb Roasted Ontario Chicken (Breast OR Leg & Thigh) Au Jus
Sirloin Steak
Salmon
Vegetarian Entrée
Entrées served with choice of Rice Pilaf OR Rosemary Roasted Potatoes
& Seasonal Vegetable Medley

FOURTH COURSE – Choice of One

Choice of Ice Cream, Tartufo (Chocolate & Vanilla) or Apple Blossom

SWEET & SAVOURY TABLE

Variety of Pastries & Fresh Fruit
Poutine (French Fries, Cheese Curds & Gravy)

DELUXE OPEN BAR

Rum, Rye, Gin, Vodka, Scotch, Peach Schnapps, Brandy,
Red & White Wine, Domestic Beer
Soft Drinks, Juices, Coffee & Tea