

Delicious plated dinner options

Price:C$40.00

Build your own menu by choosing one main course, one appetizer and one dessert. All meals are served with fresh seasonal vegetables, a blend of white and wild rice, roasted potatoes, fresh buns & butter and coffee & tea.

Main Courses for 2016 2017

Half country roast chicken with sage stuffing

Cedar infused Atlantic salmon with white dilled butter

Chicken breast glazed with multi-grain mustard

Pork tenderloin with apple calvados brandy sauce

Mixed Thai vegetables with marinated tofu (vegan)

Chicken cordon bleu

Chicken breast stuffed with vegetables

Cornish game hen

Beef prime rib

****

Soups

Bean town country vegetable

Tomato basil with herbed croutons

Country cream of chicken

Cream of fresh leek

Cream of pumpkin

Butternut squash

Gazpacho

Cold cucumber soup

****

Salads

Grilled Italian vegetable salad with Bocconcini cheese

Caesar salad

Farmers garden salad with creamy herb dressing

Spinach salad with balsamic vinaigrette, goat cheese and roasted pine nuts

****

Desserts

Maple pie

French crepes flambéed with fresh berries

Strawberries romanoff in a champagne flute

Tiramisu with coffee English cream