



Menu Offerings

Salads

Boston Leaf Salad Served with crumbled goat cheese, smoked bacon, toasted walnuts, and a honey buttermilk dressing

Classic Caesar Salad Served in a creamy house-made dressing, herbed croutons and shaved Asiago cheese

Market Green Salad Served with cucumber, tomato, sweet red onion, carrot straw, and a white balsamic vinaigrette

Traditional Village Greek Salad Served with sweet peppers, cherry tomatoes, cucumber, red onion, crumbled feta cheese, and a red wine herbed vinaigrette

Buffalo Mozza Salad Fresh Buffalo mozzarella with fresh basil, balsamic reduction, extra virgin olive oil, sea salt and cracked pepper

Seafood Caesar Salad Served with grilled octopus, scallops, and black tiger shrimp with creamy house-made dressing

Entrées

Stuffed Breast of Chicken Chicken breast stuffed with spinach, sweet red onion, ricotta cheese, breaded and served with an Asiago cream sauce

Chicken Marsala Served with button mushrooms in a Marsala wine cream sauce

Beef Tenderloin * Grilled “AAA” beef tenderloin medallion served with a brandy and green peppercorn sauce

Ontario Prime Rib * Slow roasted and served au jus

Atlantic Salmon * Grilled salmon filet with a fresh mango, avocado and tomato salsa

Garlic Shrimp Skewer - Add garlic shrimp to any dish for \$5.00.

* Market price on beef and salmon dishes, additional charges may apply at time of event.

Accompaniments

Grilled Vegetable Medley

Steamed Broccoli Florets

Fresh Vegetable Bundles tied with Leek

Roasted Root Vegetables with a Maple & Thyme Glaze

Roasted Mini Herbed Potatoes

Roasted Garlic & Yukon Mashed

Roasted Cajun Potato Wedges

Long Grain Wild Rice Pilaf

Desserts

Decadent Chocolate Cake With berries and Chantilly cream

Crème Brûlée With choice of white chocolate and raspberry or Mandarin orange and triple sec

Chef's Tiramisu Made in-house by our Chef

Sweets & Treats Assorted tray of petit desserts