



The New Millennium Center

Plated Dinners

Served dinner

There is a minimum requirement of 3 courses.

If multiple choices are made for courses a \$3.00 surcharge per guest will be applied. Dinners all include bread and butter.

Choose one of the items from each course

Soup course selection (Price per person)

Roasted red pepper and garlic bisque with a goat cheese crostini \$8

Sweet potato and coconut soup with curry and crispy shallots \$8

Cream of corn with jalapeno and bacon bits \$8

Cream of wild mushroom soup with lemon and chive crème fraiche \$8

Butternut squash with maple, walnut and rosemary \$8

Salad selection

Mixed green salad with cherry tomatoes, cucumbers, baby radishes, sunflower seeds and maple balsamic vinaigrette \$8

Fully loaded wedge salad with tomatoes, bacon, cheddar, Spanish onions and creamy dill dressing \$8

Spinach and pear salad with goat cheese, \$9

Walnuts, dried cranberries and honey lemon vinaigrette, butter lettuce salad with mandarin oranges, slivered almonds and raspberry vinaigrette \$9

Main course selections

Almond crusted manitoba pickerel with lemon basil butter \$27

New York roast with green peppercorn sauce \$37

Roasted beef tenderloin with wild mushroom sauce \$46

Prosciutto wrapped pork tenderloin \$25

With fig and chorizo stuffing and dijon mustard sauce

Baked salmon with herb marinade with ginger hollandaise sauce \$28

Roasted chicken breast with apple sage stuffing and brandy sauce \$25

Roasted prime rib of beef with yorkshire pudding \$39

Choose your accompanying vegetables

Choice A:

Roasted fingerling potatoes with green beans almandine

Choice B:

Silky potato puree with rosemary roasted root vegetables

Choice C:

Potato gratin with honey dill carrots and steamed broccoli

Vegetarian options

Butternut squash and spinach cannelloni with gruyere cheese \$23

Vegetable stack with roasted portabella, sweet potato, zucchini and balsamic \$23

Children's meals (price per child 12 years and younger)

Mini tomato and mozzarella pizza \$16

House chicken fingers with potato wedges \$16

Dessert selections

Caramel pecan flan with vanilla bean whipped cream and strawberries \$9

Crème brulee cheesecake with blood orange coulis \$9

Chocolate truffle cake with passion fruit coulis \$9

Triple chocolate mousse with raspberry coulis \$9

Red velvet cake with blackberries and whipped cream \$9

Coffee and tea service \$2.75 /guest