



Collection A Menu

Price: C\$55.00

~~ENTREES~~

- Cavatappi with Roasted Garlic Alfredo Sauce, Grilled Chicken and Roasted Red Pepper
- Smoked Pulled Pork with House BBQ & Glazed Peaches
- Garlic & Pepper Pulled Chicken with Lemon Butter
- Penne Pasta with Homemade Meatballs and Marinara
- Garlic and Herb Roasted Prime Pork Loin with Sundried Tomato Artichoke Velouté
- Penne Pasta with Mushrooms, Artichokes, Black Olives, Zucchini, Grape Tomatoes and Basil Pesto Sauce (Vegan/Vegetarian)
- Portobello Mushroom Ravioli with Truffle Alfredo Sauce (Vegetarian Option)
- Honey Glazed Butternut squash Ravioli with Thyme Brown Butter
- Brised Supreme Chicken Breast w/ Fire Grilled Tomato Sauce
- Brised Supreme Chicken Breast w/ Peppercorn Sauce

ACCOMPANIMENTS

Choose 2

- Classic Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Herbs & Garlic Roasted Rosette Potatoes
- Herbs & Garlic Roasted Fingerlink Potatoes
- Fresh Green Beans Garnished with Red Peppers and Onions
- Sweet Southern Corn Bread
- Signature Mac-n-Cheese with Bacon and Parmesan Cheese
- Roasted veggie mix (Carrots Sticks & Broccoli)

SALADS

Choose 1

- Spinach Salad with Apples, Walnuts, Red Onions, and Gorgonzola with Raspberry Vinaigrette
- Mandarin Salad, Smoked Cheddar, Fresh Chopped Basil & Poppy Seed Vinaigrette Dressing
- Roasted Peach Salad & Poppy Seed Vinaigrette Dressing

Garden Salad with Grape Tomatoes, Cucumbers, Red Onions with Ranch Dressing and/or Italian
Vinaigrette

Caesar Salad with Homemade Croutons, Asiago Cheese and Crispy Bacon

Summer Coleslaw Salad

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Pricing: From \$55/person

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