



Group Menus - Dinner
Reservations for 10 people or more

Menu Option #1

APPETIZER

chef's daily soup creation

organic greens

blistered tomatoes, pickled carrot and beet, niagara ice wine

ENTRÉE

Select one of the following:

butternut squash agnoloti

charred corn, sweet peas, ontario maple sage cream

smoked chicken penne

sundried tomatoes, garlic goat cheese cream sauce

multigrain risotto

wild rice, barley, arborio rice, butternut squash, smoked corn, green peas

DESSERT

double fudge slice

niagara peach salsa

\$34.00 per person

*Prices quoted above do not include any applicable taxes or gratuities.
An automatic 15% gratuity added to parties 10 people or over.*



Group Menus - Dinner
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Menu Option #2

APPETIZER

chef's daily soup creation

caesar salad

sourdough croutons, bacon, shaved asiago

or

organic greens

blistered tomatoes, pickled carrot and beet, niagara ice wine and

ENTRÉE

Select one of the following:

oven roasted canadian angus prime rib

leek infused mashed potato, yorkshire pudding, pan jus

smoked chicken penne

sundried tomatoes, garlic goat cheese cream sauce

multigrain risotto

wild rice, barley, arborio rice, butternut squash, smoked corn, green peas

pan seared organic salmon

butternut squash and edamame bean succotash, vanilla bean butter sauce

DESSERT

double fudge slice

niagara peach salsa

or

ontario sugar bush pecan tart

chocolate drizzle and vanilla bean ice cream

\$39.00 per person

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Menu Option #3

APPETIZER

chef's daily soup creation

caesar salad

sourdough croutons, bacon, shaved asiago

or

vine ripened tomato salad

quebec goat cheese, pickled fennel slaw, toasted pumpkin seeds, red beet reduction

ENTRÉE

Select one of the following:

oven roasted canadian angus prime rib

leek infused mashed potato, yorkshire pudding, pan jus

nova scotia lobster fettuccini

brandied cream sauce, spinach, wild mushrooms, garlic crostini

multigrain risotto

wild rice, barley, arborio rice, butternut squash, smoked corn, green peas

pan seared organic salmon

butternut squash and edamame bean succotash, vanilla bean butter sauce

brie and saskatoon berry stuffed breast of chicken

sweet potato mash, fresh herb jus

DESSERT

quebec goat cheese cake

saskatoon berry chutney

or

ontario sugar bush pecan tart

chocolate drizzle and vanilla bean ice cream

\$44.00 per person

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Menu Option #4

APPETIZER

maritime seafood chowder
clams / mussels / shrimps / crab

chilled lemon grass poached shrimp
with thai chili cocktail sauce

or

vine ripened tomato salad
quebec goat cheese, pickled fennel slaw, toasted pumpkin seeds, red beet
reduction

ENTRÉE

SELECT ONE OF THE FOLLOWING:

nova scotia lobster fettuccini
brandied cream sauce, spinach, wild mushrooms, garlic crostini

multigrain risotto
wild rice, barley, arborio rice, butternut squash, smoked corn, green peas

pan seared organic salmon
butternut squash and edamame bean succotash, vanilla bean butter sauce

10 oz new york striploin
served with leek infused mashed potato, seasonal market vegetable

apple cider grilled ontario pork tenderloin
niagara peach chutney, sweet potato mash

DESSERT

Select one of the following:

quebec goat cheese cake
saskatoon berry chutney
ontario sugar bush pecan tart
chocolate drizzle and vanilla bean ice cream
double fudge slice
niagara peach salsa

\$48.00 per person

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