

Group MENUS



MENU # 1 \$32

Super Salad Greens, House Vinaigrette Chocolate Balsamic (Vegan, GF)

Garlic & Herb Rotisserie Chicken, Fries & House Slaw, Chocolate Gravy

or

Fresh Made Rotini Pasta Pomodoro Sauce, Fresh Basil and Shaved Parmegiano Reggiano

Dark Chocolate Layered Cake with Raspberry Coulis

MENU # 2 \$36

Classic Caesar Salad

or

Roasted Tomato Red Pepper Soup (GF)

Garlic & Herb Rotisserie Chicken, Fries & House Slaw (GF)

or

Braised Beef Brisket, Smashed Potatoes & House Veg

Dark Chocolate Layered Cake with Raspberry Coulis

or

Lemon Chiffon Cream Cake

MENU # 3 \$41

Potato, Cheddar & Roasted Garlic Soup

or

York Super Caesar Salad, Crisp Bacon, Balsamic Croutons & Asiago Cheese

Seared Atlantic Salmon, Quinoa, Lentil Salad, Warm Citrus Vinaigrette (GF)

or

Pan Roasted Pork Chop, Herb Roasted Potatoes, Vegetables & Sage Brown Butter (GF)

or

Callebaut Triple Chocolate Mousse (GF)

or

Dark Chocolate Fudge Cake Raspberry Coulis

MENU # 4 \$45

Crisp Calamari, Tomato Salsa, Basil Aioli

or

Pear & Pecan Salad, Greens, Candied Pecans, Blue Cheese, Poached Pears (V,GF)

Gruyere & Ham Stuffed Chicken Breast, Rosemary Potatoes, Grainy Mustard Cream

or

Homemade Rotini Pasta, Basil Pesto, Crumbled Goat Cheese & Cherry Tomatoes

or

Steak Frites (add \$8)

10oz NY Striploin, Fries, Chocolate Gravy

Layered Triple Chocolate Mousse (GF)

or

Caramel Chocolate Brownie Cheesecake

ALL MENUS
INCLUDE:

CRISP
BREADS &
DIP ON
THE TABLE

AND FRESH
BREWED
COFFEE OR
TEA