

GROUP DINNER SELECTIONS

GROUP MENU 1 \$39.95 PER PERSON

BREAD SERVICE WITH HOUSE CHURNED BUTTER



CHEFS SOUP

CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING



HOUSE SMOKED RIBS *

CHARCOAL BBQ SAUCE, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, APPLE MARMALADE

CAJUN CHICKEN *

PAN ROASTED AND COVERED IN BEURRE BLANC, GARLIC MASHED POTATOES, ENOKI ARUGULA SALAD

PAN ROASTED SALMON *

CAULIFLOWER, RED ONION, SWEET PEPPERS AND ROASTED TOMATO VINAIGRETTE SERVED WITH NOBLE GRAINS

THAI VEGETABLE CURRY *

CRISPY FRIED CAULIFLOWER, THAI EGGPLANT, RED ONION, SWEET PEPPERS, CARROTS AND CABBAGE SERVED OVER BROWN BASMATI RICE AND SPICY COCONUT PEANUT SAUCE.



DESSERT DUO

ONE PLATE FOR EACH GUEST WITH THE FOLLOWING TWO DESSERTS

CARROT CAKE

CARROT CAKE, CREAM CHEESE FROSTING, PECANS, CARAMEL SAUCE

DOUBLE LEMON TART

SHORTBREAD CRUST, THICK LEMON CURD, LEMON CREAM, MACERATED BLACKBERRIES



COFFEE OR TEA

* = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

GROUP DINNER SELECTIONS

GROUP MENU 2 \$46.95 PER PERSON

BREAD SERVICE WITH HOUSE CHURNED BUTTER



CHEFS SOUP

CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING



10 OZ STRIPLOIN STEAK

PREPARED MEDIUM, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, CARAMELIZED ONION JUS

CHICKEN SUPREME *

HERB ROASTED CHICKEN BREAST, GARLIC MASHED POTATOES, ASPARAGUS, NATURAL JUS

PAN ROASTED SALMON *

CAULIFLOWER, RED ONION, SWEET PEEPER AND ROASTED TOMATO VINAIGRETTE SERVED WITH NOBLE GRAINS

SUOMO BOWL

UDON NOODLES, PEPPERS, BROCCOLI, CARROTS, BOK CHOY, RED ONION AND CABBAGE, TOSSED WITH OUR SOY CHILI SAUCE AND TOPPED FRIED ONIONS



DESSERT DUO

ONE PLATE FOR EACH GUEST WITH THE FOLLOWING TWO DESSERTS

NEW YORK STYLE CHEESECAKE

DECADENT VANILLA CHEESECAKE, GRAHAM CRACKER CRUST, CHERRY COMPOTE

CARROT CAKE

CARROT CAKE, CREAM CHEESE FROSTING, PECANS, CARAMEL SAUCE



COFFEE OR TEA

* = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

GROUP DINNER SELECTIONS

GROUP MENU 3 \$49.95 PER PERSON

BREAD SERVICE WITH HOUSE CHURNED BUTTER



CHEFS SOUP
CRAFTED DAILY

HARVEST BEET SALAD *

A MIX OF FRESH SHAVED AND ROASTED HEIRLOOM BEETS, ORANGE SEGMENTS, SPICY PECANS AND FETA CHEESE. TOSSED WITH MAPLE SHALLOT VINAIGRETTE ON OUR FINE LETTUCE BLEND

SHRIMP COCKTAIL *

SOFT HERBS, COCKTAIL SAUCE AND LEMON



7 OZ TENDERLOIN STEAK

GARLIC MASHED POTATOES, SEASONAL VEGETABLES, PORCINI MUSHROOM CREAM

STUFFED CHICKEN *

CHICKEN SUPREME STUFFED WITH FINE HERBS AND GOAT CHEESE, GARLIC MASHED POTATOES, ASPARAGUS, NATURAL JUS

BLACKENED SALMON *

CAULIFLOWER, TOMATO, RED ONION, RED PEPPER AND ROASTED TOMATO VINAIGRETTE SERVED WITH NOBLE GRAINS

PASTA PRIMAVERA

SPINACH, PESTO, OLIVE OIL, ASPARAGUS, FRESH PEAS, CHERRY TOMATO, GRANA PADANO



DESSERT TRIO

ONE PLATE FOR EACH GUEST WITH THE FOLLOWING THREE DESSERTS

NEW YORK STYLE CHEESECAKE

DECADENT VANILLA CHEESECAKE, GRAHAM CRACKER CRUST, CHERRY COMPOTE

CARROT CAKE

CARROT CAKE, CREAM CHEESE FROSTING, PECANS, CARAMEL SAUCE

SORBET

HOUSE- CHURNED, SEASONAL FLAVOURS



COFFEE OR TEA

* - GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE