



GROUP DINNER MENUS Spring & Summer 2018

GROUP ONE

OPTION TO ADD: BREAD SERVICE WITH HOUSE CHURNED BUTTER, \$1.25 per person

APPETIZERS

CHEFS SOUP*
CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO CHEESE, HOUSE DRESSING

ENTREES

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

SWEET CHILI SALMON*

ATLANTIC SALMON MARINATED IN SWEET CHILI AND HOISIN SAUCE, NOBLE GRAINS, STIR FRIED VEGETABLES,
TOASTED SESAME, ROOT VEGETABLE SLAW

PAD THAI*

RICE NOODLES, TAMARIND-PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERTS

FLOURLESS CHOCOLATE BROWNIE*

RASPBERRY COULIS, WHIPPED CREAM

VANILLA CHEESECAKE

GRAHAM CRACKER CRUST, CHERRY COMPOTE

SORBET*

CHEF'S SELECTION

CHOICE OF COFFEE OR TEA

Three course dinner menu \$39.95 per guest, plus gratuities & HST

*GLUTEN FREE – PLEASE NOTE: Most menu items can be made GLUTEN FREE with minor modifications
PLEASE CONTACT MEREDITH ROBERTS AT 519-893-6573 X2743 OR meredithr@charcoalgroup.ca



GROUP DINNER MENUS Spring & Summer 2018

GROUP TWO

OPTION TO ADD: BREAD SERVICE WITH HOUSE CHURNED BUTTER, \$1.25 per person

APPETIZERS

CHEFS SOUP*
CRAFTED DAILY

CAESAR SALAD
ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO CHEESE, HOUSE DRESSING

ENTREES

10 OZ STRIPLOIN STEAK*
PREPARED MEDIUM, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, PEPPERCORN JUS

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

SWEET CHILI SALMON*
ATLANTIC SALMON MARINATED IN SWEET CHILI AND HOISIN SAUCE, NOBLE GRAINS, STIR FRIED VEGETABLES,
TOASTED SESAME, ROOT VEGETABLE SLAW

PAD THAI*
RICE NOODLES, TAMARIND-PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERTS

FLOURLESS CHOCOLATE BROWNIE*
RASPBERRY COULIS, WHIPPED CREAM

WELLESLEY APPLE BUTTER TART
SMOOTH SPICED APPLE BUTTER, SCOOP OF ICE CREAM

SORBET*
CHEF'S SELECTION

CHOICE OF COFFEE OR TEA

Three course dinner menu \$47.95 per guest, plus gratuities & HST

*GLUTEN FREE – PLEASE NOTE: Most menu items can be made GLUTEN FREE with minor modifications
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GROUP DINNER MENUS Spring & Summer 2018

GROUP THREE

OPTION TO ADD: BREAD SERVICE WITH HOUSE CHURNED BUTTER, \$1.25 per person

APPETIZERS

CHEFS SOUP*
CRAFTED DAILY

BEET SALAD*
FRESH SHAVED AND ROASTED HEIRLOOM BEETS, ORANGE SEGMENTS, SPICY PECANS, FETA CHEESE,
MAPLE SHALLOT VINAIGRETTE, FINE LETTUCE BLEND

SHRIMP COCKTAIL*
SOFT HERBS, COCKTAIL SAUCE, LEMON

ENTREES

7 OZ TENDERLOIN STEAK*
PREPARED MEDIUM, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, PORT MUSHROOM SAUCE

ROASTED CHICKEN*
HERB RUBBED CHICKEN BREAST, GARLIC MASHED POTATOES, ASPARAGUS, NIAGARA FRUIT DEMI GLACE

SWEET CHILI SALMON*
ATLANTIC SALMON MARINATED IN SWEET CHILI AND HOISIN SAUCE, NOBLE GRAINS, STIR FRIED VEGETABLES,
TOASTED SESAME, ROOT VEGETABLE SLAW

PASTA PICCATA
HOUSE-MADE SPAGHETTI, LEMON & SHALLOT CONFIT, CAPERS, FINE HERBS, BLISTERED TOMATO, ASPARAGUS,
NIAGARA WHITE WINE AND OLIVE OIL SAUCE, GRANA PADANO CHEESE

DESSERTS

WHITE CHOCOLATE AND RASPBERRY TRIFLE
VANILLA SPONGE CAKE, WHITE CHOCOALTE MOUSSE, RASPBERRY SAUCE

VANILLA CHEESECAKE
GRAHAM CRACKER CRUST, CHERRY COMPOTE

SORBET*
CHEF'S SELECTION

CHOICE OF COFFEE OR TEA

Three course dinner menu \$51.95 per guest, plus gratuities & HST

*GLUTEN FREE – PLEASE NOTE: Most menu items can be made GLUTEN FREE with minor modifications
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