



GROUP DINNER MENUS Spring/Summer 2018

TAVOLA ROSSA

BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED

APPETIZERS

SEASONAL SOUP*

Crafted daily

KALE SALAD*

Heritage kale, romaine, pecorino cheese, marinated cabbage, bloomed currants, charred onion, lemon and honey dressing

GRILLED CALAMARI

Romesco, green olive, red onion, italian sausage

ENTREES

7 OZ TENDERLOIN STEAK

Served medium, porcini, pea & pecorino risotto, roasted mushrooms, garlic chips, seasonal vegetable

CHICKEN MARSALA

Caramelized onions, mushrooms, roasted garlic spaghetti, and spinach, creamy marsala sauce

GRILLED SALMON*

Spicy tomato broth, mussels, leek, potato, carrot, celery, creme fraiche, green oil

BUTTERNUT SQUASH AND RICOTTA RAVIOLI

Brown butter beurre blanc, toasted pumpkin seeds, chestnut mushrooms, spinach, fried sage

DESSERTS

WHITE CHOCOLATE AND RASPBERRY TRIFLE

Vanilla sponge cake, white chocolate mousse, raspberry sauce

VANILLA CHEESECAKE

Graham cracker crust, cherry compote

SORBET*

Chef's selection

CHOICE OF COFFEE OR TEA

Three course dinner menu \$51.50 per guest, plus gratuities and 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

VENETIAN

BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED

APPETIZERS

SEASONAL SOUP*

Crafted Daily

CAESAR SALAD

Romaine, pancetta, crouton, parmigiano, house dressing

BRUSCHETTA

Fresh tomato, basil, garlic focaccia, arugula,
aged balsamic and cold pressed olive oil, feta cheese

ENTREES

10 OZ STRIPLOIN STEAK*

Served medium, rustic mashed potatoes, chefs vegetables, red wine demi glace

CHICKEN MARSALA

Caramelized onions, mushrooms, spinach, roasted garlic spaghetti, creamy marsala sauce

GRILLED SALMON*

Spicy tomato broth, mussels, leek, potato, carrot, celery, creme fraiche, green oil

PASTA PRIMAVERA

House-made penne noodle, kalamata olive, broccoli, spinach, grape tomato, red onion,
bell pepper, pesto, walnut, feta cheese

DESSERTS

VANILLA CHEESECAKE

Graham cracker crust, cherry compote

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 \$46.50 per guest, plus gratuities and HST

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GROUP DINNER MENUS Spring/Summer 2018

TUSCAN

BREAD SERVICE WITH DUO OF FLAVOURED BUTTER INCLUDED

APPETIZERS

SEASONAL SOUP*

Crafted Daily

DELS HOUSE SALAD*

Mixed greens, oregano-balsamic vinaigrette, cucumber, shaved onion, sweet pepper, grape tomato, kalamata olive, feta cheese

ENTREES

CHICKEN PARMESAN

Breaded, marinated chicken breast, smoked provolone, and marinara, broccoli, basil, fettuccine in a parmesan cream sauce

SPAGHETTI & MEATBALLS

Blistered tomato, fresh herbs, made in-house beef and pork meatballs

STEAK FRITES

7oz flat iron steak served medium, parmesan truffle fries, veal jus, tomato salsa

MARGARITA PIZZA

Fior di latte, tomato sauce and fresh basil

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 \$39.50 per guest, plus gratuities and HST

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