



## GROUP DINNER MENUS

### Group Dinner #1

#### Appetizers

**Seasonal Soup** – made from “scratch” daily

**Bauer Salad** - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

#### Mains

**Baked Atlantic Salmon** – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

**Cabernet Short Rib Gnocchi** – braised & pulled AAA angus beef, potato gnocchi, red wine tomato sauce, mushrooms, root cellar chips, Grana Padano

**Roasted Butternut Squash Risotto** – arborio rice, roasted garlic, arugula, pumpkin

**Smoked Chicken & Mushroom Tagliatelle** – house smoked hens, cream sauce, sundried tomatoes, parsley, basil pesto, Grana Padano

#### Dessert

**TBK Brûlée** – vanilla bourbon crème brûlée, orange & almond biscotti

**Carrot Cake** – traditional spiced cake with pistachios, vanilla whipped cream cheese, pistachio dust, candied ginger gelato

**\$43 per person (plus HST)**

### Group Dinner #2

#### Appetizers

**Seasonal Soup** – made from “scratch” daily

**Classic Caesar** - romaine hearts, radicchio, white anchovies, house cured bacon lardon, Parmesan, croutons, lemon garlic vinaigrette

#### Mains

**Steak Frites** – AAA striploin, parm frites, shallot and garlic ragout

**Baked Atlantic Salmon** – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

**Lemon & Rosemary Roast Chicken** - boneless chicken, charred onion, roast potatoes, seasonal vegetables, chicken jus

**Roasted Butternut Squash Risotto** – arborio rice, roasted garlic, arugula, pumpkin

#### Dessert

**TBK Brûlée** – vanilla bourbon crème brûlée, orange & almond biscotti

**Chocolate Nemesis** - flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream and cocoa nibs

**\$48 per person (plus HST)**

**These menus are customizable!**

**Contact Stephanie Steinberg at 519.880.8354 or [stephanies@charcoalgroup.ca](mailto:stephanies@charcoalgroup.ca) !**

## **Group Dinner #3**

### **Appetizers**

**Yellowfin Tuna Poke** – avocado, mango, ginger, cilantro, Nikiri sauce, sesame crackers

**Classic Caesar** - romaine hearts, radicchio, white anchovies, house cured bacon lardon, Parmesan, croutons, lemon garlic vinaigrette

**Baked Red Pepper Cheese Dip** – 3 cheese, roasted garlic, focaccia, crostinis

### **Mains**

**Cabernet Short Rib Gnocchi** – braised & pulled AAA angus beef, potato gnocchi, red wine tomato sauce, mushrooms, root cellar chips, Grana Padano

**Bacon Wrapped Norwich Tenderloin** - pomme purée, sunchokes, charred onions, roasted wild mushrooms

**Lemon & Rosemary Roast Chicken** - boneless chicken, charred onion, roast potatoes, seasonal vegetables, chicken jus

**Baked Atlantic Salmon** – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

### **Dessert**

**Seasonal Cheesecake** – NY style cheesecake, hint of lemon, seasonally inspired, fortune cookie tuile

**Chocolate Nemesis** - flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream and cocoa nibs

**\$56 per person (plus HST)**

## **Hors D'oeuvres**

**Pre-Meal Package (3 pcs pp):** **\$11 per person**

*(10 to 20 guests = 2 selections / over 20 guests = 4 selections)*

**'Between Meals' Package (5 pcs pp):** **\$16 per person**

*(10 to 20 guests = 3 selections / over 20 guests = 5 selections)*

**Cocktail Party Meal Package (9 pcs pp):** **\$25 per person**

*(10 to 20 guests = 5 selections / over 20 guests = 7 selections)*

### **COLD**

- prosciutto, arugula, hot pepper & olive relish, grana padano, ciabatta crisp
- shaved roast beef, smoked tomato, baby arugula, chipotle aioli, yukon chip
- sesame & soy tuna, pickled ginger, tobiko, avocado, cilantro, scallion, wonton chip
- classic tomato bruschetta, fresh basil & san marzano olive oil

### **HOT**

- crispy polenta, sundried tomato jam, grana padano, basil
- salmon croquette with lemon caper crème fraîche
- fried chicken banh mi slider, hoisin glaze, pickled carrot & daikon, cucumber, cilantro, sambal aioli
- smoked chicken tostada, pico de gallo, chipotle crème, avocado, radish cream

**These menus are customizable!**

**Contact Stephanie Steinberg at 519.880.8354 or [stephanies@charcoalgroup.ca](mailto:stephanies@charcoalgroup.ca) !**