

# GROUP DINNER MENUS

Fall/Winter 2018/19

## 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

**ROASTED TUSCAN CHICKEN\***  
POTATO CROQUETTE, ASPARAGUS, CHARRED TOMATO RELISH

**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

**COFFEE OR TEA**

*Three course dinner menu \$44.95 per person  
menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity*



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## 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

#### ROASTED TUSCAN CHICKEN\*

POTATO CROQUETTE, ASPARAGUS, CHARRED TOMATO RELISH

#### 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

#### COFFEE OR TEA

*Three course dinner menu \$49.95 per person  
menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity*



# GROUP DINNER MENUS

Fall/Winter 2018/19

## 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

**BUTTERNUT SQUASH PENNE**  
HOUSE-MADE PENNE, MUSHROOMS, ARUGULA, PUMPKIN SEEDS, GOAT CHEESE, PARMESEAN CREAM SAUCE

### 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

**COFFEE OR TEA**

*Three course dinner menu \$54.95 per person  
menus and pricing are subject to change based on seasonal availability  
prices exclude tax & gratuity*

