

GROUP DINNER MENUS

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



GROUP DINNER MENUS

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

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 CHOCOLATE 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

