

# CASABLANCA

## STEAK & SEAFOOD

- Group Menu -

### ~Starter~

Soup De Jour

### ~Appetizers~

#### Caesar Salad

Romaine Lettuce in classic Caesar Dressing  
with Double Smoked Bacon, Herbed Crostini and shaved Parmesan.

or

#### Spinach Salad

Baby Spinach and Frisée in Honey Mustard Dressing  
with toasted Pecans and poached Pears.

### ~Entrees~

#### New York Steak

Perfectly grilled Striploin Steak with melted Herb Butter.

or

#### Chicken Supreme

Pan seared Breast of Chicken with White Wine and Shallot Jus, topped with Brie.

or

#### Salmon Croustillade

Grilled Canadian Atlantic Salmon dressed in  
Malted Cream Sauce and served with Matchstick Frites.

*All Entrées are served with seasonal Vegetables and Chef's Choice of Potato.*

### ~Desserts~

Ice Cream Crêpe with Banana Brûlée

or

Caramelized Apple Tart Tatin with Ice Cream

Coffee or Tea

**\$52 per person**

*To add Hors d'Oeuvres (3), please add \$6/person.*

# CASABLANCA

STEAK & SEAFOOD

## Group Menu

### ~Starter~

Soup De Jour

### ~Appetizers~

#### Caesar Salad

Romaine Lettuce in classic Caesar Dressing  
with Double Smoked Bacon, Herbed Crostini and shaved Parmesan.

or

#### Mixed Baby Greens Salad

Baby Greens with blistered Cherry Tomato, frosted Grapes and Goat Cheese Crumble,  
tossed in Chive, Cracked Pepper and Ice Wine Brandy Vinaigrette.

### ~Entrees~

#### Filet Mignon

Prime Beef Tenderloin with Bordelaise Sauce.

or

#### Chicken Supreme

Pan seared Breast of Chicken with White Wine and Shallot Jus Topped with Brie.

or

#### Chilean Seabass

Macadamia Nut crusted, pan seared Filet of Seabass.

*All main courses are served with seasonal Vegetables and Chef's Choice of Potato.*

### ~Desserts~

Double Chocolate, Chocolate Chip Bread Pudding

or

Lemon Cheesecake

Coffee or Tea

**\$60 per person**

*To add Hors d'Oeuvres (3), please add \$6/person.*

# CASABLANCA

## STEAK & SEAFOOD

### Group Menu

#### ~Starters~

##### Caesar Salad

Romaine Lettuce in classic Caesar Dressing  
with Double Smoked Bacon, Herbed Crostini and shaved Parmesan.

or

##### Mixed Baby Greens Salad

Baby Greens with blistered Cherry Tomato, frosted Grapes and Goat Cheese Crumble,  
tossed in Chive, Cracked Pepper and Ice Wine Brandy Vinaigrette.

#### ~Appetizers~

##### Shrimp Cocktail

Jumbo Shrimp with House Cocktail Sauce.

or

##### Caprese

Hot House Tomato stacked with Bocconcini Cheese  
and drizzled with aged Balsamic and Basil Oil.

#### ~Entrees~

##### New Zealand Lamb Rack

Herb crusted Full rack of Lamb accompanied with  
Madeira Glacé and toasted Rosemary.

or

##### Salmon Croustillade

Grilled Canadian Atlantic Salmon dressed in  
Malted Cream Sauce and Matchstick Frites.

or

##### New York Steak

Perfectly grilled Striploin Steak with melted Herb Butter.

or

##### Chicken Supreme

Pan seared Breast of Chicken with White Wine and Shallot Jus,  
topped with Brie.

*All main courses are served with seasonal Vegetables and Chef's Choice of Potato.*

#### ~Desserts~

Double Chocolate Cheesecake

or  
Caramelized Apple Tart Tatin with Ice Cream

Coffee or Tea

**\$68 per person**

*To add Hors d'Oeuvres (3), please add \$6/person.*