

PLATED DINNER 2010

Freshly Baked Rolls and Butter

Soup

Brown Sugar and Spice Roasted Butternut Squash Soup
with Goat's Cheese Chantilly

Salad

Roasted Winter Beet Salad with Upper Canada Ricotta Cheese,
New Zealand Spinach and Raisin Walnut Dressing

Or

Baby Romaine Lettuce wrapped in Prosciutto with
Shaved Parmesan and Classic Caesar Dressing

Or

J & J's Mixed Baby Greens Salad with roasted Figs,
Niagara Gold Cheese and crunchy Mustard Dressing

Entrées

Select two in advance

Fenwood Farms' Roasted Turkey Breast with Stuffing of
Braised Leg and Cranberry, served with Turkey Jus

Or

Bacon wrapped Berkshire Pork Loin on Sweet Potato Mash

Or

Braised Ontario Beef Short Rib Pie with Wild Mushroom Ragout

Or

Roasted Rib Eye of Beef with Rosemary Jus

Or

Maple and Almond Dusted Chicken Supreme

Or

Pan seared Salmon Fillet with Soy Beurre Blanc

*All Entrees are accompanied by Roasted Mini Red Potatoes
or Sweet Potato Mash and Roasted Root Vegetables*

Dessert

Select one in advance

Casablanca Style Tiramisu

Or

House Made Niagara Apple and Bailey's Caramel Pie
with Brown Butter Ice Cream

Or

Chocolate and Coke Cake with Lemon Sorbet

Or

Warm Sticky Toffee Pudding with Poached Pear
and Toffee Sauce

Dessert served with Coffee, Tea & Decaf

\$40/person

Plus applicable taxes and gratuities

