

PLATTER STYLE DINNER 2010

Freshly Baked Rolls and Butter

Soup

Selected in advance and served individually

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

Or

Winter Minestrone with Oregano Yogurt

Or

Creamless Wild Mushroom and Soy Soup

Salad

Select one in advance

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

Or

Roasted Beet and Carrot Salad with Ricotta,
toasted Walnuts and Oregano Vinaigrette

Or

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

Entrées

Choose two in advance

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

Or

Pan seared Salmon Fillet with Soy Beurre Blanc

Or

Braised Ontario Beef Short Rib Pie with Wild Mushroom Ragout

Or

Roasted Rib Eye of Beef with Rosemary Jus

Or

Bacon wrapped Berkshire Pork Loin on Sweet Potato Mash

Or

Maple and Almond Dusted Chicken Supreme

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

Dessert

Holiday Tiers of Temptation with Christmas Cookies,
Festive Cakes, Chocolate Dipped Strawberries
and Sliced Island Fruits

Served with Coffee, Tea & Decaf

\$42/person

Plus applicable taxes and gratuities

