

P R I V A T E
CHRISTMAS PARTY
M E N U S



PLATED LUNCH 2010

Freshly Baked Rolls and Butter

Appetizer

Select one in advance

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

Or

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

Entrée

Select one in advance

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

Add a second Entrée for only \$5/person more

*All Entrees are accompanied by Roasted Mini Red Potatoes
or Sweet Potato 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

Served with Coffee, Tea & Decaf

\$29/person

Plus applicable taxes and gratuities



BUFFET LUNCH 2010

Freshly Baked Rolls and Butter

Salads

Winter Green Salad with Tomato, Cucumber and Matchstick Carrots accompanied by a Trio of Festive Dressings

+

Chopped Hearts of Romaine with House Croutons, Bacon, Caesar Dressing and Shaved Parmesan Cheese

+

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

+

Gribiche Style Potato Salad

Pasta

Baked Penne with Blistered Cherry Tomatoes and Herb Pesto Sauce

Entrées

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

+

Select one in advance

Bacon wrapped Pork Loin with Mustard Jus

Or

Herbed Roasted Beef au Jus

Add a third Entrée for an additional \$5/person

Served with

Maple Roasted Medley of Winter Vegetables

+

Roasted Mini Red Potatoes or Sweet Potato Mash

Dessert

Tropical Fruit Display

+

Hot Apple Crumble

+

Festive Tortes and Cakes

Served with Coffee, Tea & Decaf

\$32/person

Plus applicable taxes and gratuities



PLATED DINNER 2010

Freshly Baked Rolls and Butter

Soup

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

Salad - *Select one in advance*

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



SELECT A LA CARTE DINNER 2010

Upon arrival, guests are provided with a menu card outlining the meal and will be asked to select the Entrée and Dessert of their choice. The Soup and Appetizer courses are pre-selected.

Freshly Baked Rolls and Butter

Soup

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

Salad (Select one in advance)

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

Or

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

Entrées

Guest's choice of:

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

Roasted Rib Eye of Beef with Rosemary Jus

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

Dessert

Guest's choice of:

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

Served with Coffee, Tea & Decaf

\$49/person

Plus applicable taxes and gratuities



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



BUFFET DINNER 2010

Freshly Baked Rolls and Butter

Seafood

Display of Marinated Baby Shrimp, Chilled Mussels and Salmon with Lemon, Capers and Cocktail Sauce

Salads

Winter Green Salad with Tomato, Cucumber and Matchstick Carrots accompanied by a Trio of Festive Dressings

+

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

+

Baby Romaine Lettuce with Prosciutto, shaved Parmesan and Classic Caesar Dressing

+

Gribiche Style Potato Salad

Pasta

Baked Penne with Blistered Cherry Tomatoes and Herb Pesto Sauce

Entrees

Roasted Turkey Breast with braised Leg and Cranberry Stuffing and Turkey Jus

+

Select one Carving Station in advance

Bacon wrapped Pork Loin with Mustard Jus

Or

Herbed Roasted Beef au Jus

Add a third Entrée for an additional \$5/person

Served with

Maple Roasted Medley of Winter Vegetables

+

Roasted Mini Red Potatoes or Sweet Potato Mash

Dessert

Tropical Fruit Display

+

Hot Apple Crumble

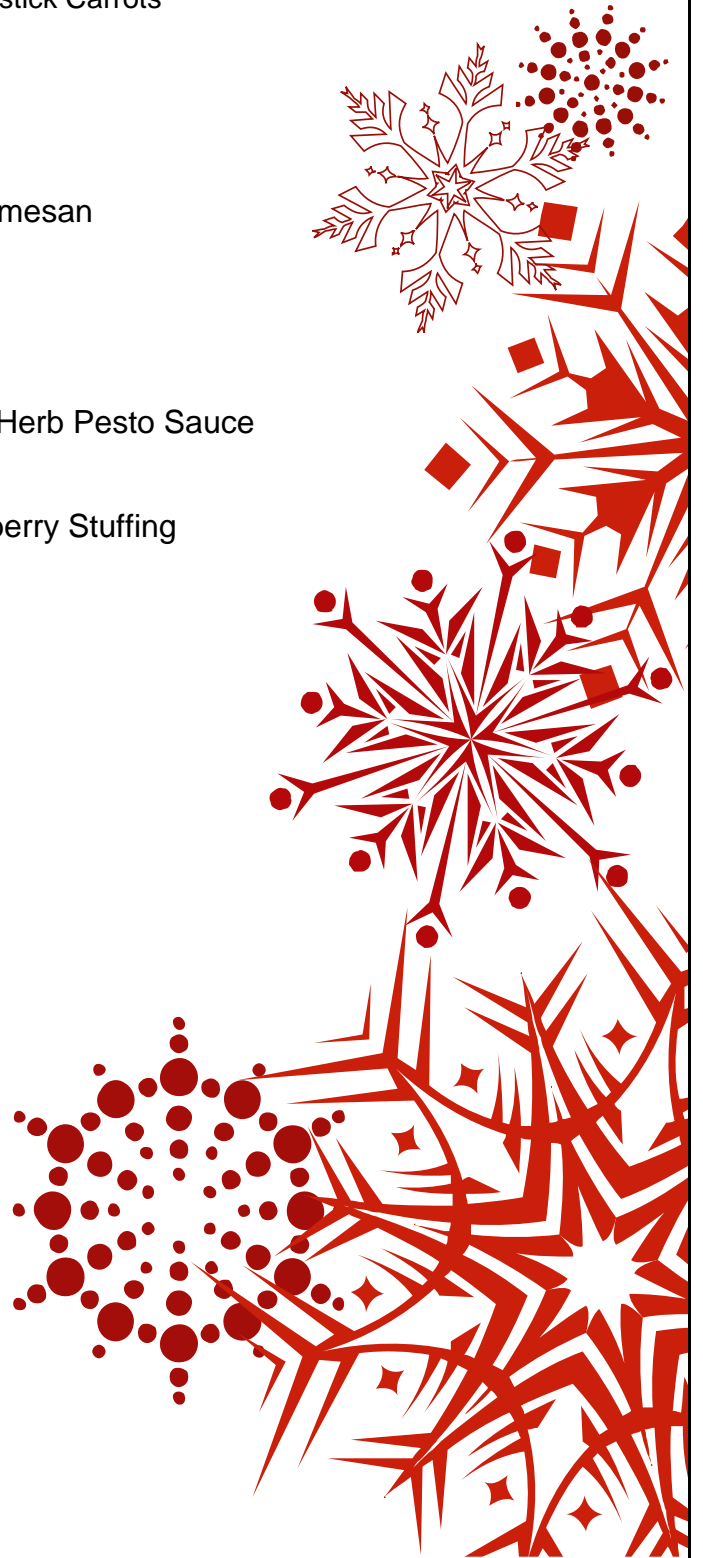
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Festive Tortes and Cakes

Served with Coffee, Tea & Decaf

\$42/person

Plus applicable taxes and gratuities



PLATED DINNER 2010 IN CASABLANCA STEAK & SEAFOOD

Fresh baked Focaccia with Niagara Grapes and Olive Oil

Soup

Niagara Winter Vegetable and Lobster Minestrone

Salad

Tree and Twig Farms' roasted Beet Salad with New Zealand Spinach, Ricotta Cheese and Raisin Walnut Dressing

Entrée

Taste of Ontario Plate

Top Meadow Farms' braised Short Rib,
Fenwood Farms' roasted Chicken Breast and
Lake Huron Trout Fillet served with Sweet Potato Mash,
Seasonal Vegetables and Red Wine Glaze

Dessert

Warm Sticky Toffee Pudding
with poached Grimsby Pear and Toffee Sauce

Served with Coffee or Tea

\$54.95/person

Plus applicable taxes and gratuities

