



Three-Course Sit-Down Menu

Our three-course sit-down menu is designed for larger groups of 25 guests or more, offering a structured and seamless dining experience while allowing guests some choice.

For this format:

- All guests enjoy the same appetizer
- All guests enjoy the same dessert
- Guests may choose their entrée from up to three options (Menu A, B, or C)

To ensure smooth service and proper timing, entrée selections must be submitted at least two (2) weeks prior to the event.

Place cards indicating each guest's entrée selection are required and must be provided by the host.

This menu style is best suited for:

- Milestone celebrations
- Formal family gatherings
- Corporate or structured events

MENU a \$46 per person

APPETIZER choice of

DAILY SOUP (choice of cream of broccoli, carrot ginger, leek potato, maple butternut squash, sweet green pea, chicken noodle)

MIXED GREEN SALAD tomato, cucumber, radish, olive & lemon dressing

ENTRÉE choice of

WIENER SCHNITZEL breaded pork cutlet with mashed potatoes and seasonal vegetables
PAN SEARED CHICKEN with creamy mushroom sauce, rice and seasonal vegetables
PENNE pasta with mushrooms, sundried tomatoes, green peas in creamy sauce (veg)

DESSERT choice of

CHOCOLATE BROWNIE

WARM BERRIES with vanilla ice cream

MENU b **\$49 per person**

APPETIZER choice of

DAILY SOUP (choice of cream of broccoli, carrot ginger, leek potato, maple butternut squash, sweet green pea, chicken noodle)

BEET SALAD greens, roasted beets, feta, sunflower seeds, lemon & olive oil dressing

ENTRÉE choice of

PAN SEARED CHICKEN creamy mushroom sauce, rice and seasonal vegetables

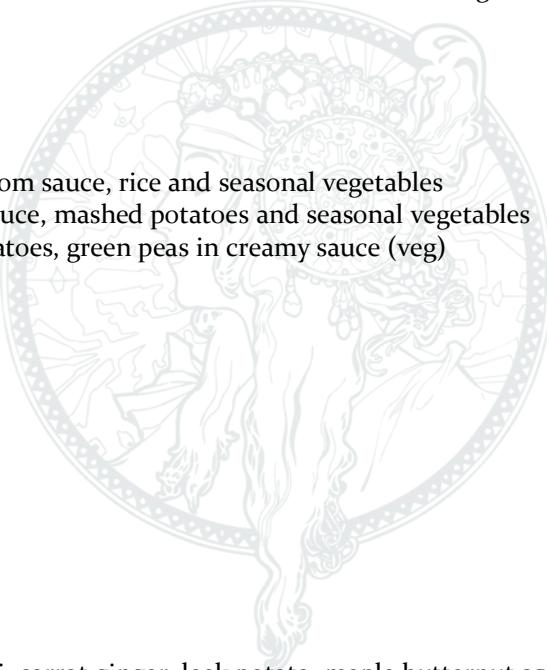
OVEN ROASTED SALMON lemon dill sauce, mashed potatoes and seasonal vegetables

PENNE pasta, mushrooms, sundried tomatoes, green peas in creamy sauce (veg)

DESSERT choice of

CHOCOLATE BROWNIE

WARM BERRIES vanilla ice cream



MENU c **\$51 per person**

APPETIZER choice of

DAILY SOUP (choice of cream of broccoli, carrot ginger, leek potato, maple butternut squash, sweet green pea, chicken noodle)

CEAZAR SALAD house made croutons, crispy bacon and Parmigiano-Reggiano

BEET SALAD greens, roasted beets, feta, sunflower seeds, lemon & olive oil dressing

ENTRÉE choice of

PAN SEARED CHICKEN creamy mushroom sauce, rice and seasonal vegetables or

BEEF BOURGUIGNON served with mashed potatoes and seasonal vegetables or

PENNE pasta, mushrooms, sundried tomatoes, green pea in creamy sauce (veg)

DESSERT choice of

CHOCOLATE BROWNIE
WARM BERRIES vanilla ice cream

KIDS menu **\$25 per person**

APPETIZER choice of

CEAZAR SALAD house made croutons, crispy bacon, Parmigiano-Reggiano (opt)
CRISPY SPRING ROLLS plum sauce
VEGGIES with dip

ENTRÉE choice of

CHICKEN FINGERS fresh cut fries, ketchup
POTATO & CHEDDAR PIROGIES sour cream, crispy bacon (opt)
GRILLED CHICKEN BREAST rice, green peas

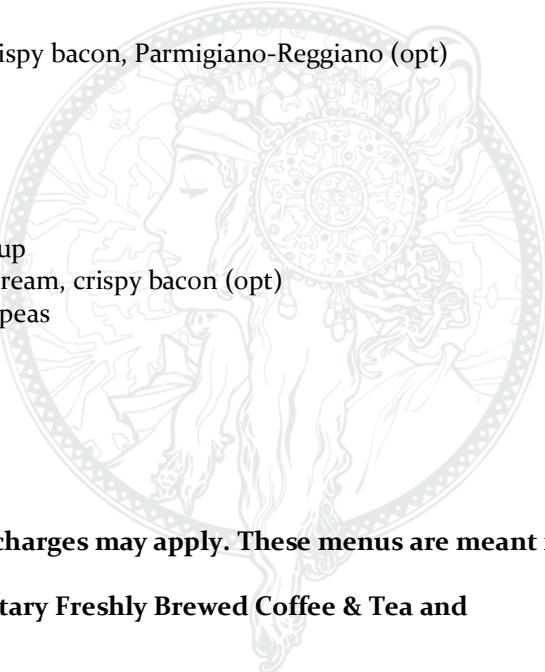
DESSERT

VANILLA ICE CREAM

Menus can be customized. Additional charges may apply. These menus are meant for 3 hours parties, not weddings.

All Menu packages include complimentary Freshly Brewed Coffee & Tea and Juice or Pop for kids.

HST and gratuities are excluded



We reserve the right to change prices or products based on availability or market price.