

EVENT MENUS

(2022)

MENU a **\$40 per person**

DAILY SOUP or
MIXED GREEN SALAD carrot, beet, radish, red wine vinaigrette

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WIENER SCHNITZEL breaded pork cutlet with smashed potatoes, seasonal vegetables or
PAN SEARED CHICKEN with creamy mushroom sauce, rice, seasonal vegetables or
PENNE pasta with mushrooms, sundried tomatoes, green pea, creamy sauce

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PALACINKA (crepe) with strawberry jam or
WARM BERRIES with vanilla ice cream, whipping cream

MENU b **\$43 per person**

DAILY SOUP or
BEET SALAD with greens, roasted beets, feta, lemon dressing

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PAN SEARED CHICKEN with creamy mushroom sauce, rice, seasonal vegetables or
OVEN ROASTED SALMON with lemon dill sauce, smashed potatoes, seasonal vegetables or
PENNE pasta, mushrooms, sundried tomatoes, green pea in creamy sauce

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WARM BERRIES with vanilla ice cream, whipping cream or
CHOCOLATE MOUSSE SPONGE CAKE with drunken berries

MENU c **\$46 per person**

DAILY SOUP or
CEAZAR SALAD house made croutons, crispy bacon and parmigiano-reggiano

PAN SEARED CHICKEN with creamy mushroom sauce, rice, seasonal vegetables or
BEEF STROGANOFF with bell peppers, mushrooms, sour cream served with egg noodles or
PENNE pasta with mushrooms, sundried tomatoes, green pea in creamy sauce

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EVENT MENUS

(2022)

WARM BERRIES or
CHOCOLATE BROWNIE with vanilla ice cream & berries

KIDS menu **\$20 per person**

CEAZAR SALAD house made croutons, crispy bacon, parmigiano-reggiano or
CRISPY SPRING ROLLS plum sauce

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CHICKEN FINGERS Yukon gold fries, ketchup or
POTATO & CHEDDAR PIROGIES, sour cream, crispy bacon (opt), crispy onions

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VANILLA ICE CREAM

All Menu packages include complimentary Freshly Brewed Coffee & Tea

HST and gratuities are excluded

