



Seasons
RESTAURANT

PLATED DINNER MENUS

Plated Dinner Includes:

Group choice of One Soup, Salad or Hors D'oeuvre

Group choice of Two Entrees

(Individual entrée choice must accompany rooming list)

Season Vegetables, Starch & Hot Roll

Dessert and Coffee & Tea Service

SOUP

Lobster Bisque

Fresh Tomato Basil

Asparagus Brie

Wild Mushrooms with Rosemary Cream

Acorn Squash

Clam Chowder

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### **SALADS**

*Warm Lobster Salad with a garlic herb dressing*

*Fresh Spinach Salad with Warm Blueberry Dressing & Smoked Salmon and Roasted Pine Nuts*

*Caesar Salad with Pouched Shrimp*

*Butter Leaf, Kiwi & Pineapple Salad with a Tropical Dressing*

*Spring Mixed Salad with Julienne Vegetables & Raspberry Vinaigrette*

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HORS D'OEUVRES

Home made Spanakopita with Tatziki.

Smoked salmon with capers, onions, dill, and crackers with remulde

Shrimp Cocktail

Beef Capriccio

Bruschetta served on a Crostini with Shaved Parmesan

Filo Honey Baked Brie & Raspberry Coulis

Panko Crusted Crab Cake with Roasted Pepper & Chive Aioli

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### **SORBET**

*Lemon, Mango or Orange*

*Add \$6.00 per person*

## **ENTREES**

### ***Chicken Ballaitiene***

*stuffed sundried tomato chicken mousse finished with grainy Dijon sauce*

**\$38.50 per person**

### ***8 oz Prime Rib with Demi Glaze and Yorkshire Pudding***

**\$34.50 per person**

### ***Chicken Tel-Aviv***

*Breast of Chicken Stuffed with Brie and Smoked Salmon, finished with a Dill Sauce*

**\$40.50 per person**

### ***Cedar Plank Salmon***

*with Béarnaise Sauce*

**\$40.50 per person**

### ***Tarragon Pan Seared Trout Fillet***

*with Lemon Chive Butter*

**\$36.50 per person**

### ***Alberta 8oz New York Steak and Rock Lobster Tail***

**\$42.50 per person**

### ***Organic Quarter Chicken***

*with Olive Oil, Lemon, Herbs and Garlic*

**\$36.50 per person**

### ***Seared Brome Duck Breast***

*with Apricot Mandarin Glaze (Cooked to Medium)*

**\$40.50 per person**

### ***6 oz Fillet Mignon over Lobster Boursin Mashed Potatoes***

*with a Merlot Reduction*

**\$44.50 per person**

### ***Blackberry Jalapeno Glazed Pork Tenderloin***

*with Mango Sauce*

**\$42.50 per person**

### ***Vegetable Tower***

*Portobello Mushroom, Peppers, Spinach, Eggplant, Fresh Basil Garlic,  
Carrots & Asparagus on top of Tomato Sauce*

**\$34.50 per person**

***DESSERTS***

***Tiramisu Tulip***

***Chocolate Truffle Cake***

***Chocolate Raspberry Mousse***

*Please add 15% gratuity and 5% GST to above prices. Menus and prices subject to change without notice. Prices and menus will be confirmed at time of booking.*