



PLATED MENU

Off-Site Plated Menus 2023

All plated menus come with choice of soup or salad to start and a choice of dessert. Meals are served with an assorted bread basket on each table.

All Special Dietary requirements will be accommodated.

Make it four Course Meal with Soup and Salad add \$15 per person

Local Roasted Coffee and a Selection of black and Herbal teas can be added for \$2.50 per person

HST (13%) and Gratuity on food and staff (18%) excluded

How It Works

You get to choose your Soup or Salad for the whole group. You get to choose your two main courses with choice of two sides and a Vegan choice. Choose a dessert option for the whole group with a Vegan option. The price includes the starter, main and dessert.

You only get charged the price of the meal that your guests order. IE. 40 people order the chicken (\$69.95) and 60 people order the Striploin (\$86.95)

DF - Dairy Free GF - Gluten Free



Main Choices

All plated Menus include Fresh Baked Bread & Flat Breads with Herb Butter & Hummus

West Grey Premium Beef

Surf & Turf (4oz Fillet of Beef with a 4oz Lobster Tail) with Garlic Butter (DF, GF)	\$115.95
Char Grilled AAA Black Angus Fillet Mignon of Beef with Béarnaise Sauce (GF)	\$92.95
Roasted Black Angus AAA Local Ribeye with Port Jus OR Peppercorn Sauce (DF, GF)	\$86.95
Braised Beef Short Rib with Moroccan Spiced Tomato & Roasted Chickpeas	\$83.95
Roasted Black Angus AAA Local Striploin with Port Jus OR Peppercorn Sauce (DF, GF)	\$80.95
Roasted Black Angus AAA Top Sirloin of Beef with a Red Wine Reduction (DF, GF)	\$72.95

Chicken

Spinach & Feta Stuffed Free Range Chicken Breast with Chive Cream Sauce (GF)	\$69.95
Chorizo & Manchego Cheese Stuffed Free Range Chicken Breast with Chili Tomato Coulis (GF)	\$71.95
Pan Seared Chicken Supreme with Lemon Thyme Chicken Jus (DF, GF)	\$67.95
Zatar Crusted Chicken Supreme, Pistachio & Oregano Pesto (DF, GF)	\$69.95

Pork

Herb Crusted Pork Tenderloin with Baked Apple & Pan Juices (DF, GF)	\$69.95
Roasted Apricot & Sage Stuffed Loin of Pork with Thornbury Cider Jus (DF, GF)	\$69.95
Korean Pork Loin Chop, Sticky Korean BBQ Sauce (DF)	\$69.95

Fish/Seafood

Pan Fried Halibut Fillet with Garlic & Herb Butter (GF)	\$80.95
Roasted Rock Lobster Tail (2 x 4oz) with Tarragon Butter (GF)	\$95.95
Char Grilled Salmon with Sorrel & Lemon Cream Sauce (GF)	\$72.95
Ginger & Soy Glazed Salmon Fillet (DF)	\$72.95
Lemon & Chive Crusted Salmon with Salsa Verde (GF)	\$72.95
Seared Pickerel Fillet with Caper Butter Sauce (GF)	\$67.95

Lamb

Pistachio Nut Crusted Rack of Lamb (3 ribs) with a Salsa Verde	\$85.95
Roasted Leg of Lamb with Rosemary and Sherry Jus	\$80.95

Duck

Confit Duck Leg with a Blueberry Sauce	\$78.95
Roasted Duck Breast with Ginger and Orange Sweet Soy	\$78.95

Vegan/Vegetarian

Roasted Mediterranean Vegetable & Tofu Stack with Tomato Coulis (DF, GF)	\$75.95
Butternut Squash & Pistachio & Sage Pesto Gluten Free Pasta (DF, GF)	\$75.95
Wild Mushroom & Hazelnut Ragu Stuffed Acorn Squash (DF, GF)	\$75.95



Salad Choices

Classic Green Salad

Mixed Greens with Cucumber, Carrot, Peppers, Green Onions & Plenty of Soft Herbs.
Lemon & Whole Grain Mustard Dressing

Herb & Flower Salad

Mixed Leaves with Micro Greens, Soft Herbs and Edible Flower Petals Lemon & Pickle
Garlic Dressing

Arugula, Pecorino Cheese and Pear Salad

Fresh Lemon Juice & Extra Virgin Olive Oil

Arugula & Heirloom Cherry Tomato Salad

Arugula Leaves, Heirloom Cherry Tomatoes, Cucumbers & Feta Cheese. Fresh Basil
Dressing

Classic Caesar Salad

Romain Leaves, Crisp Bacon, Parmesan Cheese & Garlic Croutons with Homemade
Caesar Dressing

Classic Greek Salad (No Leaves)

Tomatoes, Cucumber, Peppers, Feta Cheese, Red Onion & Olives with Fresh Oregano,
Extra Virgin Olive Oil & Fresh Lemon Juice

French Bean, Asparagus & Pancetta Salad

Fresh French Beans, Pearl Onions, Asparagus and Crispy Pancetta Bound in Aioli on
a bed of leaves

Mango Salad

Thin Strips of Mango, peppers, red onion, cucumber & Carrots with Thai Spiced
Dressing

Chorizo & Manchego Salad

Cured Chorizo Sausage, Black Olives, Manchego Cheese, Baby Leaves & Roasted
Peppers with Sun-Dried Tomato Dressing



Soup Choices

Roasted Plum Tomato & Basil Oil

Spiced Butternut Squash Soup, Chive Sour Cream

Carrot and Ginger

Red Pepper and Lime

Thai Coconut & Lime Leaf Soup

Clam Chowder

Ham & Split Pea

Cream of Chicken & Corn

Broccoli & Cheddar Cheese Soup

Cauliflower Soup with Truffle Oil

Cream of Mushroom Soup

Corn Chowder

Chunky Vegetable Broth

Leek & Potato Soup, Chive Oil

Chicken Noodle Soup

Carrot & Ginger Soup

Roasted Carrot & Coriander Soup

Roasted Parsnip & Pear Soup



Potato & Rice Choices

Classic Roasted Potatoes

Thyme & Olive Oil Roasted Mini Potatoes

Garlic Roasted Mash Potatoes

Olive Oil & Green Onion Mash Potato

Dauphinoise Potato (Thinly Sliced Potato cooked with
Cream & Garlic)

Sweet Potato Mash

Bishop's Potato (sliced and cooked in chicken stock with
sliced onion)

Lyonnaise (sliced and cooked in cream with seeded
mustard)

Steamed White Rice

Saffron Scented Jasmine Rice

Rice Pilaf

Sweet Potato & Leek Pave (Sliced Potato and
Leek then Roasted in Layers)



Vegetable Choices

Poached Green Beans

Poached Asparagus, Roasted Red Pepper (in Season
Only. May to June)

Poached Heirloom Carrots, Orange Glaze

Roasted Root Vegetables; Carrots, Parsnips, and Beets with
Thyme)

Roasted Carrots & Parsnips

Cauliflower and Broccoli with Sea Salt

Creamed Leeks

Sauté Zucchini with Herbs

Season Veg Medley(Whatever is freshest for your day)

Roasted Butternut & Acorn Squash with Sage

Char Grilled Portobello Mushroom

Roasted Peppers & Red Onions

Crisp Garden Salad

Classic Caesar Salad



Dessert Choices

Crème Brulee, Almond Biscotti

Raspberry Brulee, Nut & Citrus Biscotti

Caramelized Maple Creams with Maple Shortbread

Trio Of Chocolate Mousse, Fruit Coulis

Chocolate Raspberry Mousse, Raspberry Coulis

Apple Crisp with Toffee Sauce

White Chocolate & Lemon Cheesecake, Chantilly Cream

Champagne Strawberry Cheesecake, Strawberry Compote

Rich Chocolate Cake, Chocolate Ganache

Warmed Ginger Spice Cake, Brown Sugar Glaze

Sticky Toffee Pudding, Butterscotch Sauce

Eton Mess -Berries, Whipped Cream & Meringue

Fruit Pie (Your Choice of Fruit) with Vanilla Bean Ice Cream

Warm Chocolate Brownie with Chocolate Sauce

Vegan Desserts

Chocolate Decadence Cake (DF, GF)

Vegan Cup Cake (DG, GF)

Fresh Fruit Salad (DF, GF)