



FULL PLATED DINNER SERVICE

All entrees are served with your choice of Side dish, Salad, Vegetable, Rolls and butter, Dessert and Tea & Coffee Bar

CHICKEN CALAIS

Boneless breast stuffed with an Apple Raisin Almond Dressing topped with a fragrant wine sauce

CHICKEN CORDON BLEU

Lightly breaded boneless breast stuffed with smoked ham and Swiss cheese served with a Mushroom Wine Sauce

CHICKEN BREAST KIEV

Lightly breaded boneless breast of chicken stuffed with herb butter served with Chicken Wine Glaze

PORK CUTLET

Lightly breaded seasoned pork cutlet with Spanish or Mushroom Sauce

ROAST TURKEY

Succulent Turkey served with Homemade Dressing and Turkey Gravy

BAKED HAM

Glazed Honey cured Dinner Ham baked and hand carved

BARON OF BEEF

Tender slow roasted Beef carved to perfection served with Au Jus and Horseradish Sauce

PRIME RIB OF BEEF

Served with Yorkshire Pudding and Au Jus

BEEF WELLINGTON

Baked Beef tenderloin smothered with a Mushroom Duxelles, wrapped in golden puff pastry

SALMON WELLINGTON

Succulent pieces of Salmon fillet in a rich creamy sauce, wrapped in puff pastry

STEAK & LOBSTER

Seasoned Strip loin steak with 2 succulent Lobster tails or a whole Atlantic Lobster served with clarified butter

STRIPLOIN STEAK

Seasoned 8 oz Striploin barbecued to perfection

SELECTIONS

Please choose one from each of the following:

SALADS

Caesar, Tossed or Spinach Mandarin Strawberry

POTATOES

Mashed, Oven Roast, Baked or Rice Pilaf

VEGETABLES

Glazed Carrots, Trio Vegetables or Minted Peas

DESSERT

Chocolate or Strawberry mousse, Banana Supreme, Almond Lemon Slice, Cheesecake, Apple pie, or Sherbert

Changes, substitutions or alternatives are available to meet your personal needs