



2018 Plated Dinner Menu

Please Select Your Choice of 1 Salad, 1 Entrée and 1 Dessert

All Tables are Served Artisan Breads and Warm Focaccia

SELECT ONE SALAD...

TOSSED GARDEN GREENS

Mixed Green Salad in a with Shredded Carrots, Cucumbers and Cherry Tomatoes
Well Aged Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Bacon Bits, Parmesan Shavings and Herbed Croutons
Creamy Caesar Dressing

CAPRESE SALAD (ADD \$2.00)

Sliced Roma Tomatoes, Bocconcini, Prosciutto and Parmigiano
Served on Baby Arugula

SELECT ONE ENTREE...

BONE IN ROAST CHICKEN - \$29.95

¼ Chicken Slow Roasted in an Amaretto and Sundried Tomato Jus
Seasonal Vegetables and Garlic Mashed Potatoes

BONELESS CHICKEN SUPREME - \$32.75

8oz. Grilled Boneless Breast of Chicken with a Rosemary Jus
Seasonal Vegetables and Roasted Potatoes

STEAK CHICKEN COMBO - \$36.75

6oz. New York Striploin Pink Peppercorn Sauce & 3oz. Chicken Skewer Lemon Oregano Sauce
Seasonal Vegetables and Roasted Potatoes

NEW YORK STRIPLOIN STEAK - \$41.25

8oz. New York Cut in a Cognac Mushroom Sauce with Fried Crisp Onions
Seasonal Vegetables and Roasted Potatoes

Prices Subject to HST & Administrative Fee



CLUBHOUSE
EVENTSPACE

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RIB EYE STEAK - \$44.25

8oz. "King of Cuts", Mushroom Medley with a Bourbon Demi
Seasonal Vegetables and Roasted Potatoes

TURF & SURF - \$49.75

6oz. Beef Tenderloin with a Port Madeira Sauce and Two Black Tiger Shrimps
Seasonal Vegetables and Potatoes

VEGETARIAN LASAGNA - \$28.75

Fresh Housemade Pasta with Sautéed Vegetables
Rose Sauce, Parmesan and Mozzarella Cheese

ATLANTIC SALMON - \$34.75

7oz. Atlantic Salmon Fillet with a Lemon Dill Sauce
Seasonal Vegetables and Potatoes

SELECT ONE DESSERT...

DESSERT

Belgian Chocolate Mousse
Berries & Fruit Coulis

New York Cheese Cake
Topped with Fresh Fruit

***Warm Sticky Toffee Pudding
With Crème Anglaise – "House Specialty"***

Tiramisu

Key Lime Pie
Fresh Whipped Cream

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