

CHRISTMAS MENU SUGGESTIONS FOR 2006/07 SEASON



MENU #1

Appetizer

**Boston Clam Chowder**

or

**Caesar Salad**

Entrée

Choice Of

**Provimi Veal Cordon Bleu**

prosciutto, gruyere, panko & roasted pepper coulis

or

**Oven Roasted Cornish Hen**

stuffed with wild rice & port wine glaze & oven dried cranberries

or

**Orange Roughy**

with Seared Scallop pan seared with tangerine beurre blanc

Dessert

**Crème Caramel**

with shaved chocolate & citrus sections

or

**Ice Cream**

**Coffee/Tea**

**\$36.00 plus taxes & gratuity**

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MENU #2

Appetizer

French Onion Soup

or

**Maché**

with caramelized walnuts, citrus sections and raspberry splash

Entrée

Choice Of

**8 oz. N.Y Sterling Silver Steak**

with split garlic shrimps served with Cremini mushrooms & beef juice

or

**Chicken Supreme Wrapped in Proscuitto**

stuffed with baby spinach & goat's cheese & glazed with Marsala wine

or

**Stuffed Sole with Crab & Lobster**

Traditional favourite with glazed hollandaise

Dessert

**Warmed Apple Crumble a la mode**

or

**Ice Cream**

**Coffee/Tea**

**\$42.00 plus taxes & gratuity**

## 2007 GROUP BOOKING POLICIES



### PAYMENT

50% deposit required at the time of booking, balance due upon arrival. All major credit cards accepted. Vouchers accepted upon credit approval.

### RESERVATION

48 hours notice preferred.

### CANCELLATION

48 hours notice required. Deposit fully refunded with minimum 14 days notice. If less than 48 hour, food will be invoiced at cost.

### RESTAURANT INFORMATION

#### HOURS OF OPERATION

Open 7 days per week, including holidays. Lunch available from 11:30 am, Dinner from 4:30 pm.  
*Please inquire regarding winter hours.*

#### SEATING

**Maximum seating capacity – 450.**

#### MISCELLANEOUS

Wheelchair accessible, washrooms (including handicap) located on main level.

Vegetarian and customized menus provided upon request.