

\$48.00 / PERSON

APPETIZER (CHOOSE 1)

Baked Brie

Warm baked brie, topped with cranberry compote, toasted pistachio, served with garlic toast, maple drizzle.

Roasted Red Pepper & Coconut Soup (gf|vegan)

Roasted red pepper, carrot, onion, celery, coconut milk.

ENTREES (CHOOSE 1)

Turkey Tetrazzini

Sliced turkey breast, fresh made spaghetti pasta, wild mushroom, red onion, tossed in a cream cheese cream sauce and baked with mozzarella cheese.

7oz Sirloin Steak (gf|df option)

7oz AAA Ontario Sirloin beef steak, rosemary roasted mini red potatoes, maple glazed carrots and Demi Glace.

Moroccan Vegetable Stew (GF|vegan)

Zucchini, parsnip, onion, squash, sweet potatoes, chickpeas, braised in a rich Moroccan style vegetable tagine broth, served over jasmine rice.

DESSERT (CHOOSE 1) (GF|vegan option)

Warm Apple Tart and Ice Cream

Made in-house butter flake tart shell, spiced apple filling and vanilla ice cream.

Chocolate Lava Cake

Moist chocolate cake, molten chocolate ganache filling, white chocolate drizzle, whipped cream, fresh mint.



