

Dinner for Good Times

A menu set for a night of celebration

Soup of the day

or

*Golden crusted Brie on a bed of spring mix, cucumbers and tomato
with a honey mustard dressing*

or

*Pan seared black tiger shrimp in garlic butter on a bed of mixed baby greens
tossed in balsamic vinaigrette*

*Oven baked cod fillet in a beurre blanc sauce served with herbed rice pilaf
and seasonal vegetables*

or

*Grilled 8 oz Certified Angus Beef Striploin served with a brandy peppercorn sauce,
French fries and mixed salad*

or

*Oven roasted free range chicken breast stuffed with goat cheese and spinach
served with Yukon gold mashed potatoes and seasonal vegetables*

or

Vegetarian Lasagna served with spring greens and garlic bread

Banoffee Cocktail

(Layers of shortbread crumble, toffee and banana topped with real whipped cream)

or

Cheesecake

\$39 p/p

*ALL MENUS
come with water, freshly baked bread
served with butter and coffee or tea service
15% gratuity and taxes will be added to all events*