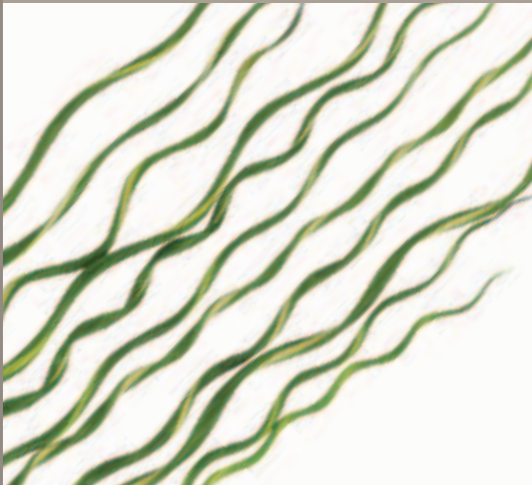




salads
salmon
poultry
scallops
filet
loin
desserts
beverages

occasions



dinner

breakfast breaks lunch
reception DINNER beverage
technology info



enhance your evening event with:

- chair covers and overlays
- floral centerpieces
- additional fee applies

enhancements | appetizers

- tortellini carbonara
- lump crab cocktail
- blackened sea scallops
- seared ahi tuna
- crab cakes
- smoked salmon with capers, onions, hard boiled eggs, crostini
- chilled jumbo shrimp
- tomato caprese salad,
- buffalo mozzarella
- wild mushroom vol-au-vent

plated dinners

all entrees include

your choice of salad, soup, entrée, dessert

soup

- cream of wild mushroom
- organic minestrone
- barley and beef
- consomme julienne

salads

- classic caesar salad
- mixed field green salad
- boston bibb salad
- greek salad

desserts

- apple carmel cheesecake
- new york style cheesecake
- raspberry swirl cheesecake
- tiramisu
- cappuccino cream layer cake
- white and dark chocolate decadence
- strawberry white chocolate shortcake
- ultimate chocolate truffle mousse cake
- black forest cake
- opera gateau
- lemon cream pie
- key lime pie

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of air

chicken in phyllo

boneless breast of chicken, mushroom duxelle wrapped in puff pastry and baked, asparagus and potatoes

chicken oscar

seasoned breast of chicken, lump crabmeat, crowned with asparagus & bearnaise sauce, roasted red potatoes

chicken piccata

chicken breast seasoned and seared, lemon beurre blanc, yukon gold potatoes and julienne vegetables

chicken mediterranean

supreme of chicken, sun-dried tomato, basil sauce, roasted peppers, fresh vegetables and roasted red potatoes

chicken rosemary

grilled breast of chicken infused with rosemary & red currant glaze, roasted potatoes and fresh vegetables

chicken saltimbocca

breast of chicken seasoned and pan seared, topped with prosciutto & fresh mozzarella, served on a bed of seasoned sauteed spinach with roasted red potatoes

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of land

filet mignon

center cut filet mignon with merlot enhanced demi-glace, fresh asparagus and roasted red potatoes

roast prime rib of beef

slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne of fresh vegetables

braised short ribs

slow cooked short ribs, horseradish cream, roasted red potatoes and gingered carrots

medallions of beef tenderloin

twin medallions of beef tenderloin with cabernet roasted shallot sauce, roasted red potatoes and julienne of fresh vegetables

rosemary and black pepper crusted pork loin

rosemary & black pepper crusted sliced pork loin, with wild mushroom marsala sauce, rosemary roasted potatoes and fresh vegetables

beef stir-fry

marinated sliced beef tenderloin tips served with asian-style vegetables and jasmine rice

new york strip steak

grilled center cut new york strip, roasted red potatoes, asparagus and carrots



dinner

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of land (continued)

steak forestiere

medallions of sauteed filet mignon, with wild mushroom cognac demi-glace, roasted red potatoes, fresh vegetables

surf and turf

pan seared medallions of tenderloin, and lobster tail, asparagus, roasted red potatoes

rack of lamb

grilled double lamb chops, mint pesto, lamb au jus, rosti potatoes and fresh asparagus

veal chop

seared 14-ounce veal chop, red wine demi-glace, roasted red potatoes, julienne vegetables

strip loin of provimi veal

asparagus, morel sauce, roasted red potatoes

alternative vegetarian selections

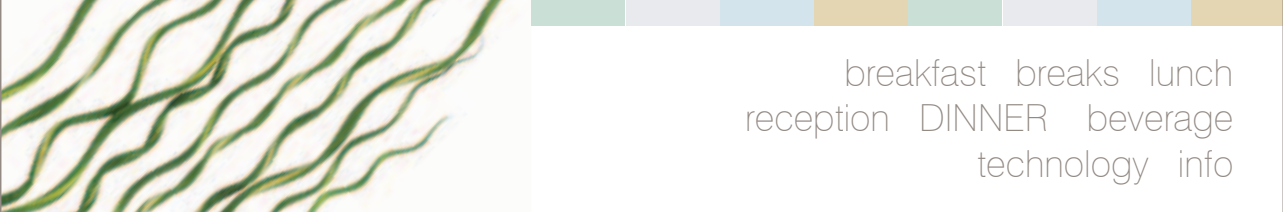
penne pasta primavera in a tomato basil sauce with oven roasted vegetable and shaved parmesan cheese

asian vegetable stir fry on oven steamed rice with home pressed cottage cheese and green curry lime sauce with roasted pompadom

tuscan mushroom risotto freshly tossed with herbs, roasted garlic cream and reggiano cheese on a sweet bell pepper coulis with grilled asparagus

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of sea

north atlantic halibut

simply grilled fillet of atlantic halibut with meyer lemon
beurre blanc, roasted red potatoes

fillet of salmon

grilled fillet of sesame glazed salmon, roasted red potatoes,
fresh asparagus with roasted red peppers

grand banks sole meuniere

with lemon caper, parsley butter, roasted red potatoes,
fresh vegetables

mediterranean bass

pan seared sea bass with shallot beurre blanc
served on a bed of seasoned sauteed spinach,
roasted red potatoes

ahi tuna

seared ahi tuna steak with asian spiced wasabi cream,
roasted red potatoes and pickled ginger

crab cakes

lump crab cakes with
dijonnaise cream

sea scallops

seared sea scallops, sauteed
shrimp served in a provincial sauce
with rice pilaf

dinner

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duets of air, land or sea

filet mignon & shrimp

filet mignon in bordelaise sauce with shrimp, roasted red potatoes, fresh asparagus

filet mignon & fillet of salmon

filet mignon in bordelaise sauce, sesame ginger glaze salmon fillet, roasted red potatoes, fresh asparagus

filet mignon & deep sea scallops

filet mignon in cabernet roasted shallot sauce, roasted red potatoes, fresh vegetables



breast of chicken & fillet of salmon

seared chicken breast, teriyaki glazed salmon, chardonnay shallot sauce, roasted red potatoes fresh vegetables

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buffet style dinners

sutton buffet

tomato, mozzarella, basil and olive oil

german potato salad with mustard dressing

field green salad, balsamic vinaigrette

mushroom salad, pickles, olives

pacific shrimp salad, tomato fennel

vinaigrette mushrooms

selection of three entrées:

sliced roast new york strip

braised short ribs

grilled gulf fish

apple stuffed pork loin

chicken piccata

andouille chicken

seared fillet of salmon w/whole grain mustard

parmesan crusted haddock

mushroom ravioli carbonara

roast potatoes

fresh seasonal vegetables

rolls and butter

black forest cake, tiramisu, white and dark chocolate decadence, lemon creme pie, new york style cheesecake

all buffets include coffee, decaffeinated coffee, teas

minimum of 50 people

bristol dinner buffet

prosciutto and country pate with mini pickles
pink matane shrimp with dill and mustard sauce

atlantic smoked seafood with traditional accompaniments

grilled vegetable antipasto

tomato and bocconcini cheese with fresh basil

marinated mushroom salad

chilled asparagus with tarragon vinaigrette

mixed niagara organic greens, balsamic vinaigrette

spiced olives and pickles

hot entrees

roast angus strip loin of alberta beef, aujus

seared atlantic salmon filet with pacific shrimp, cherry tomatoes and herb butter

baked chicken supreme ala pesto with forest mushrooms

roast vegetable and ricotta cheese ravioli with herb and sundried tomato cream

roasted new potatoes and chef's seasonal vegetable medley

dessert

tiramisu with mascarpone cream, new york cheesecake, creme brulee, chocolate opera gateau, domestic and imported cheese with fruit garnish and an assortment of crackers, seasonal fruit display, rolls and butter

dinner

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buffet style dinners (continued)

prime rib buffet

traditional greek salad, feta cheese, grilled pita

caesar salad, croutons, shaved parmesan

field greens, balsamic vinaigrette

grilled balsamic vegetable platter

tomato, mozzarella, fresh basil and olive oil

carved prime rib*

selection of additional two entrées:

seared salmon w/whole grain mustard

parmesan crusted haddock

chicken marsala

chicken piccata

roasted herb encrusted pork loin

penne bolognese

fresh vegetable medley

potatoes au gratin

warm rolls and butter

cheesecake, lemon cake, tiramisu, chocolate decadence, cheese platter, opera gateau

all buffets include coffee, decaffeinated coffee, teas

minimum of 50 people

menus based on a minimum number of guests – less than listed minimum number of guests – an additional charge per person will be applied to the menu price.

***chef required**

additional charges will apply

italian buffet

tomato, red onion & mozzarella platter, olive oil drizzle

boston bib and radicchio with balsamic vinaigrette

grilled balsamic vegetable platter

shaved prosciutto with melon and figs

selection of three entrées:

sliced new york strip barolo

mediterranean chicken, tomato basil and white wine

chicken tuscan, oregano, olives, cabernet sauce

baked snapper with sicilian olives, roasted peppers & tomatoes

lasagna with grilled vegetables

penne primavera

rigatoni with grilled italian sausage, onions & roasted peppers

rosemary & olive oil roasted potatoes

green beans with shallots & roasted peppers

tiramisu, italian cream layer cake, sambucca zabaglione with biscotti, fresh strawberries with whipped cream and chocolate shavings

dinner

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seasonal menus

spring & summer

dinner menu prices include 4 courses, freshly baked rolls, freshly brewed starbucks premium coffee, decaffeinated coffee & teas

menu 1

cream of fiddlehead with double smoked bacon, chopped chives
house cured salmon gravlax with fresh dill & peppercorn, sweet mustard honey sauce
roast spring chicken ballontine stuffed with mushrooms herb dexulle with steamed asparagus spears, port wine reduction
strawberry mascarpone trifle
marinated berries
coffee, decaffeinated coffee, teas

menu 2

organic minestrone
rosemary & black pepper crusted sliced pork loin with wild mushroom marsala sauce
rosemary roasted potatoes and seasonal vegetables
gourmet carrot cake
coffee, decaffeinated coffee, teas

menu 3

mixed field green salad: grape tomato
grilled fillet of salmon tomato and basil butter sauce
roasted fingerling potatoes with blistered asparagus drizzled with walnut oil
lemon mist cake
coffee, decaffeinated coffee, teas

enhancements

wild mushroom vol-au-vent
tomato caprese salad
seared ahi tuna

fall & winter

dinner menu prices include 4 courses, freshly baked rolls, freshly brewed starbucks premium coffee, decaffeinated coffee & teas

menu 1

cream of wild mushroom garlic croutons chicken in phyllo
baked stuffed chicken supreme in phyllo pastry
sautéed spinach with red roast potatoes
opera gateau
coffee, decaffeinated coffee, teas

menu 2

consomme julienne
braised venison osso bucco
slow cooked venison shank, bordelaise sauce
yukon mashed potatoes, gingered carrots
opera gateau
coffee, decaffeinated coffee, teas

menu 3

mixed field green salad
fresh wild berries and roasted pear, aged spanish sherry dressing
oven roasted arctic char
creamed leek sauce
red roasted potatoes, seasonal vegetables
white and dark chocolate decadence
coffee, decaffeinated coffee, teas

enhancements

blackened sea scallops
crab cakes
smoked salmon with capers, onions, hard boiled eggs, crostini

dinner

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