

## CORPORATE DINNER MENU # 1

Assorted Chilled Juices  
Broth of Julienned Vegetables  
Crispy Romaine Lettuce with Croutons, Bacon Bits and our own Caesar Dressing



### ROAST PRIME RIB OF BEEF

A thick, tender cut of Aged Certified Canadian Black Angus  
Rib of Beef, oven roasted to perfection served au jus

### POACHED SALMON

Fillet of British Columbia Cohoe Salmon, poached in a Vegetable  
Broth with Fresh Herbs and served with a Creamy Dill Sauce

### MINETT FRUIT PLATTER

A bountiful platter of Fresh Fruit served with Low Fat Cottage  
Cheese or Sherbet and our own Homemade Low Fat Yogourt Dressing

### LINGUINE MARINARA

A Fresh Marinara Sauce or Marinara Clam Sauce with a touch of  
Garlic, Fresh Herbs and Red Wine over Linguine Pasta served with Garlic Loaf



Baked Potato with Sour Cream  
Fresh Ontario Asparagus au beurre



Caramel Crunch Cake  
Homemade Raspberry Pie  
Pralines & Cream Ice Cream  
Old Canadian Maple Dale Cheddar Cheese with Fresh Fruit and Crackers



## CORPORATE DINNER MENU #2

Assorted Chilled Juices  
Cream of Chunky Tomato Soup  
Garden Green Chef's Salad with Choice of Dressing



**ROAST ONTARIO FRESH TURKEY BREAST**  
Tender Roast Turkey served with Fresh  
Cranberry Sauce and our Chef's Home-Style Stuffing and Pan Gravy

**VEAL CHOP MILANESE**  
Centre cut Veal Chop with Herb Crust and a fresh Tomato Salsa

**FRESH MUSKOKA TROUT AU BEURRE**  
Fresh fillet of Muskoka Trout pan fried and served au beurre

**MEDITERRANEAN PASTA SALAD**  
Pasta tossed with Fresh Steamed Vegetables, coated in a  
Pesto Mayonnaise Dressing and garnished with  
Shaved Parmesan Cheese



Creamy Whipped Potatoes with Fresh Chives  
Orange Glazed Julienne of Carrots with Garden Green Peas



Coconut Cream Pie with Graham Crumb Crust  
Maple Walnut Ice Cream  
Quebec Oka Cheese served with Crackers and Fresh Fruit



## CORPORATE DINNER MENU #3

Choice of Assorted Chilled Juices  
Creamy Mushroom Soup Forestierre  
Spinach Side Salad with Pine Nuts, Mandarin Oranges, Red Onions,  
and Zesty Vinaigrette Dressing



### TOURNEDOS OF BEEF TENDERLOIN FORESTIERRE

A tender pair of Petite Filet Mignon grilled to perfection and served with a  
Burgundy and Mushroom Sauce

### SOLE BONNE FEMME FLORENTINE

Poached Fillets of Sole stuffed with Fresh Spinach and served with  
a Light Bechamel Mushroom Sauce

### FETTUCCINE VICTORIA

Scallops, Tiger Shrimp, and Smoked Salmon tossed in a Light Cream Sauce,  
served over Fettuccine Pasta

### VEGETARIAN LASAGNA

A medley of Garden Vegetables layered with Tender Lasagna Pasta  
Served in a Cream Sauce topped with Cheese and individually baked to perfection



Potatoes Anna au Gratin  
Fresh Steamed Asparagus



Double Chocolate Layer Cake  
Raspberry Sundae  
Homemade Cherry Pie  
Bavarian Baby Blue Cheese served with Fresh Fruit and Crackers



## CORPORATE DINNER MENU #4

Choice of Assorted Chilled Juices  
Cream of Broccoli and Cheese Soup  
Chef's side Geek Salad with our own Flavourful Vinaigrette



### RACK OF LAMB PROVENCALE

A Whole Rack of Lamb oven roasted to Medium-Rare perfection  
Created with a Dijon Mustard Crust

### FLORIDA BLUE MARLIN

A Grilled Fillet of Blue Marlin in Cajun Spices finished in the oven  
with a Light Lemon Caper Sauce

### FREE RANGE CAPON NORMANDY

A succulent Breast of Roasted Capon coated with a Maple Syrup Hazelnut Crust and  
topped with a Baby Mushroom Burgundy reduction

### GARDEN PASTA TOSCANY

Pasta tossed with Fresh Steamed Vegetables, served cold in a Light  
Italian Vinaigrette and garnished with Julienned Mozzarella Cheese



Parsley Oven Roasted Baby Potatoes  
Steamed Broccoline au beurre



Hazelnut Torte  
Homemade Bumbleberry Pie  
Maple Dale Stilton Cheese served with Fresh Fruit and Crackers  
Chocolate Sundae



## CORPORATE DINNER MENU # 5

Choice of Assorted Chilled Juices  
Homemade Beef Barley Soup  
Baby Spinach Salad with Mushrooms, Red onions and Chopped egg in a light Curry Dressing



### NEW YORK STRIPLON

A Charcoal Broiled 9oz New York Striploin Steak with pan-fried Baby Mushrooms

### CHICKEN COQUAU VIN

A tender, succulent Chicken Breast, simmered in a Beaujolais Reduction with Mushroom,  
Baby Onion and Smoked Bacon served with Steamed White Rice

### OSSO BUCO MILANESE

Tender Veal Shank simmered in a Fresh Tomato Sauce with Olive Oil, a touch of Garlic, Herbs and White Wine

### PAPPARDELLE PORCINI

A medley of Porcini, Button and Shitake Mushrooms with Zucchini and Julienned Carrots Simmered in a Red Wine and Consommé Reduction and Served over Broad Egg Ribbon Pasta



Dill Roasted Southern Red Potatoes  
Bouquet of Fresh Garden Vegetables



White Chocolate Mousse Cake with an Oreo Cookie Crust  
Homemade Apple Crumble Pie  
Frozen Strawberry Yogourt  
French Brie Cheese served with Fresh Fruit and Crackers



## CORPORATE DINNER MENU #6

Choice of Assorted Chilled Juices  
Our own Onion Soup with Cheese Crouton  
Mandarin Orange Salad with Slivered Almonds and our Special Dressing



### MEDALLIONS OF PORK TENDERLOIN

Grilled Pork Tenderloin smothered in a Light Calvados Cream Sauce  
and served with Fresh Apple Slices

### CORNISH GAME HEN

Charcoal Broiled Butterflied Cornish Hen finished in the oven with Fresh Herbs

### JUMBO SHRIMP PROVENCALE

Grilled Jumbo Shrimps sautéed in White Wine, with Diced Tomatoes,  
Shallots, and a hint of Garlic, served with Long Grain Rice

### SAGAMO STRIFRY

A wonderful medley of Oriental Vegetables Stirfried in a flavourful  
Oriental Sauce and served over a bed of Chinese Noodles



Fresh Steamed Sugar Snap Peas  
Oven Roasted Chateau Potatoes



Chocolate Mousse Cake  
Old Fashioned Raspberry Peach Pie  
Smoked Gouda Cheese served with Fresh Fruit and Crackers  
Frozen Fruit Sorbet



## CORPORATE DINNER MENU #7

Choice of Assorted Chilled Juices  
French Cream of Corn and Cauliflower Soup  
Medley of Garden Greens Chef's Salad



### ROAST LEG OF LAMB

Roasted Leg of Fresh Ontario Lamb with Pan Gravy and Mint Jelly

### FUSILLI POMODORO MELANZANE

Corkscrew-shaped Pasta tossed in a Fresh Tomato Sauce with  
Eggplant and Garlic served with Garlic Loaf

### SCALLOPS NORMANDY IN A MORNAY SAUCE

Jumbo East Coast Scallops in a White Wine Cream Sauce, with a touch of Pernod  
and Green Shallots blended with Mozzarella and Parmesan Cheese

### CAJUN CHICKEN BREAST

A tender, grilled Chicken Breast Cajun Spiced served cold over  
a Bed of Mesclun Greens



Oven Roasted Herbed P.E.I. Potato Wedges  
Sweet Kernel Corn and Julienne of Fresh Carrots with Parsley



Our Famous Carrot Cake  
Homemade Pecan Pie  
French Camembert Cheese served with Fresh Fruit and Crackers  
Frozen Yogourt of the day



## CORPORATE DINNER MENU # 8

Choice of Assorted Chilled Juices  
Cream of Butternut Squash Soup  
Mesclun Greens with Goat's Cheese, Yellow Tomatoes, and Red Onions  
Served with our House Vinaigrette Dressing



### FILET MIGNON

A tender and succulent 7oz Filet Mignon charcoal broiled to perfection  
and served with Parisienne Herb Butter

### ROAST YOUNG CHICKEN

A tender, young boneless Chicken oven roasted Golden Brown and  
served with Red Currant Jelly

### ORANGE ROUGHY

A beautiful grilled Fillet of New Zealand Orange Roughy  
drizzled with a Lemon Cream Sauce

### FARFALLE ARRABIATA

Bow Tie Pasta tossed with a Spicy Homemade Tomato  
Sauce served with Garlic Loaf



Potatoes Lyonnaise  
Fresh Green Beans Almandine



Chocolate Tulip with Vanilla Cream and Fresh Berries  
Old Fashioned Blueberry pie  
Heavenly Hash Ice Cream  
Aged Swiss Gruyere Cheese served with Fresh Fruit and Crackers

