



Three Course Plated Menu - \$45 pp

Starter, Main Course and Dessert

(1) Starter – with Bread Basket & Butter

Butternut Squash Soup OR Roasted Red Pepper Soup

Creamy Caesar Salad with Croutons and Fresh Bacon

Mixed Green Salad with Tomatoes, Cucumbers and Bell Peppers*

Baby Spinach Salad with Candied Pecans, Goat Cheese and Strawberries*

Spring Mix Salad with Almonds, Feta and Beets*

**Choice of Dressing: Honey Balsamic, Lemon Poppyseed, Sweet Onion*

(2) Main Course – Includes Entrée, Seasonal Grilled Vegetables and Side Entrées:

Slow Roasted Top Sirloin Served with Red Wine Gravy & Horseradish

Roasted Turkey with Gravy, Stuffing and Cranberries

Atlantic Salmon with Herbed Lemon Butter

Grilled Chicken Breast with Choice of Sauce:

- Maple Dijon Bacon
- Creamy Balsamic with Roasted Red Peppers and Garlic
- White Wine and Pesto

Main Entrée Upgrades:

- \$5 - Chicken Stuffed with Spinach, Roasted Peppers, Ricotta and Goat Cheese
- \$8 - New York Striploin
- \$9 - Prime Rib Au Jus (with Yorkshire +\$1.50)
- \$10 - Bacon Wrapped Beef Tenderloin

Vegetarian/Vegan Entrees:

Stuffed Pepper with Curried Quinoa, Vegetable Lasagna OR Zucchini Parmesan

Kids Menu (\$15):

Chicken Fingers, Grilled Cheese, Pizza or Sliders

Sides:

Roasted Rosemary Potatoes, Garlic Mashed Potatoes OR Rice Pilaf

(3) Dessert - Includes Coffee & Tea Service

Vanilla Ice Cream Crepe Topped with Fresh Fruit Coulis and Whipping Cream

Apple Blossom Drizzled with Caramel Sauce and Icing Sugar

New York Cheesecake with Fruit and Whipping Cream

Apple, Strawberry Rhubarb OR Pumpkin Pie with Ice Cream or Whipping Cream

Special meals can be made to accommodate any dietary requirements

Meals are subject to 15% gratuity and 13% taxes

Uniformed Service Staff are priced \$25/hour with a minimum 3 hours on-site



705.735.2727

www.casalcatering.ca