

## Three Course Plated Menu - \$40 pp

Starter, Main Course & Dessert

Includes: Uniformed Service Staff & Ice Water Service

### (1) Starter – with Bread Basket & Butter

Butternut Squash Soup OR Roasted Red Pepper Soup

Creamy Caesar Salad with Croutons & Fresh Bacon

Mixed Green Salad with Tomatoes, Cucumbers & Bell Peppers\*

Baby Spinach Salad with Candied Pecans, Goat Cheese & Strawberries\*

Kale Spring Mix Salad with Feta, Roasted Onions & Beets\*

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

### (2) Main Course – Includes Entrée, Seasonal Grilled Vegetables & Potato

*Entrées:*

Slow Roasted Top Sirloin Served with Red Wine Gravy & Horseradish

Grilled Chicken Breast with Choice of Sauce:

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

Atlantic Salmon with Herbed Lemon Butter

*Vegetarian/Vegan Entrees:*

Stuffed Pepper with Curried Quinoa, Vegetable Napoleon OR Tofu Stir-fry

*Potatoes:*

Roasted Rosemary Potatoes, Garlic Mashed Potatoes OR Mini Harvest Potatoes

*Main Entrée Upgrades:*

\$3 - Chicken Stuffed with Spinach, Roasted Peppers, Ricotta & Goat Cheese

\$6 - Smoked Duck Breast with Port & Cherry Sauce

\$6 - New York Striploin 8oz

\$6 - Prime Rib Au Jus 10oz (with Yorkshire +\$1.50)

\$8 - Bacon Wrapped Beef Tenderloin 6oz

### (3) Dessert - Includes Coffee & Tea Service

Vanilla Ice Cream Crepe Topped with Whipping Cream & Fresh Fruit

Apple Blossom Drizzled with Caramel Sauce & Icing Sugar

New York Cheesecake with Fruit & Whipping Cream

Warm Double Stuffed Chocolate Chip Cookie & Vanilla Ice Cream

Kids Menu - \$15 (ages 3-12) – Chicken Fingers, Grilled Cheese, Pizza or Sliders

Additional courses are priced upon request

Special meals can be made to accommodate any dietary requirements

Meals are subject to 15% gratuity and 13% taxes



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www.casalcatering.ca