



Festive Season Plated Dinner

**Cream of Young Pumpkin Soup
with Corn kernels and Red Pepper Julienne**



**Mixed Salad Greens
with sautéed Forest Mushrooms with Creamy Herb-Garlic Dressing**



**Roast Turkey
with Sage Stuffing, Cranberry sauce and Giblet gravy
Glazed Sweet Potatoes
Garlic Whipped Potatoes
Mixed Vegetables**

or

**Cranberry dusted Salmon
with Lobster Cream
Brown Basmati Rice
Mixed Vegetables**

or

**Pan-seared Pork Medallion and sautéed Black Tiger Shrimp
Creamy “Café au Lait” Sauce
Garlic Whipped Potatoes
Mixed Vegetables**



**Marshmallow Pumpkin Pie
with Cinnamon Pecan Ice Cream**

\$36.50 per person plus 12% gratuity and HST

**Guarantee number of entrée choice must be received
48 hours prior to the event**