

Mediterranean Plated Menu

Dinner comes with fresh in house baked rolls and butter, Chef's selection of seasonal vegetables, appropriate potato or rice, and the following:

Appetizer (On Table for Guest Arrival)

- Pita Bread & Hummus served with Kalamata Olives

Salad Course

- Variety of handpicked Greens served with Herbed Vinaigrette dressing.

Choice of entree:

Grilled Supreme of Chicken: **41.00**

Grilled to perfection and served with your choice of sauce. (Mushroom, Blueberry or Tomato)

Stuffed Chicken: **43.00**

Breaded stuffed chicken breast with feta cheese and spinach.

Choice of one dessert:

- In house made apple strudel with vanilla bean ice cream
- Cheesecake with berry compote
- Triple chocolate torte
- Mango Mousse Cake
- Very Berry Cheese Cake

Upgrades

Tea & Coffee stations - **Included**

Tower Salad – **1.50 per person**

*Handpicked mixed greens in a cucumber slice and garnished with tomato and carrots.
The ultimate presentation for the salad course.*

Pop and Juice at bar stations - **2.00**

Chocolate fountain added to desserts - **Inquire**

Chef attended crepe station with two different sauces - **Inquire**

Prices include Hall Rental and Basic Utilities.

Does not include Gratuity or GST.