

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Plated Entrees – Combination Plates or Buffet Pricing available upon request

Choose 3 center of the plate options, 1 starch, and 1 vegetable.

Starch and vegetable options found on next page

Center of the plate

Slow Roasted Strip Loin Medallions – 26.00 – slow roasted strip loin medallions prepared to a medium rare (unless otherwise specified) and served with wild mushroom and peppercorn demi-glaze

Roasted Pork Loin – 18.00 – Choice of **Herb Crusted with a natural jus lie** or **Carribbean with Honey and Jerk Seasoning with a Grilled Pineapple Salsa**

Stuffed Chicken Breast – 22.00 – Boneless Breast of Chicken stuffed with Herb Goat Cheese, Oven-Dried Tomatoes and Spinach served with Asiago cream sauce (other sauces available upon request)

Parmesan Crusted Chicken Breast – 21.00 – Breaded with parmesan & herbs, pan seared and topped with Asiago cream sauce

Grilled Vegetable & Goat's Cheese Wellington – 19.00 – Marinated grilled zucchini, squash, bell pepper, red onion, and portobella rolled in savory puff pastry with goats cheese, served with classic tomato basil sauce

Tuscan Chicken – 21.00 – Chicken breast seared in olive oil, topped with prosciutto ham, provolone cheese, and oven roasted tomato slices, served with Asiago cream sauce

Pesto Encrusted Salmon – 23.00 – Basil pesto crusted salmon pan seared and served with lemon aioli (available plain grilled upon request)

Summer Grilled Salmon - 23.00 - Coated with Smoked Paprika and Brown Sugar Rub, Grilled. Topped with a fresh fruit & lemon salsa

Grilled Filet Mignon – AQ– 8oz choice grade tenderloin filet, bacon wrapped, grilled to medium rare (unless otherwise specified) and served with a Merlot Demi sauce

Great Lakes Walleye – 25.00 – almond crusted walleye filet pan seared and served with a chive cream sauce

Goats Cheese Crusted Rack of Lamb – AQ – 3 two bone lamb rack chops (8-9 oz total) rosemary pesto rubbed, grill seared, and roasted to medium rare (unless otherwise specified) with a goat's cheese crusted served with a light red wine & lamb lie

Marinated & Grilled Duck Breast – AQ – 8 oz Bell's 2 Hearted marinated duck breast grilled to med rare (unless otherwise specified) sliced and served with cranberry mint essence

Balsamic & Rosemary Grilled All- Natural Airline Chicken Breast – 23.00 – served with roasted pearl onions and crimini mushrooms in a light chicken lie

Slow Roasted Beef Brisket – 25.00 – served with a rich beef sauce

Portobello & Butternut Squash Ravioli– 19.00 – in brown butter with wilted spinach, shaved parmesan, diced tomato and toasted pine nuts.

-Other center of the plate options available upon request

AQ = As Quoted

Millennium's
Cityscape
event centre

Menu-Dinner Entrees

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Plated Entrees – Continued

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Center of the plate options found on previous page

Starch Selections (choose one to accompany meal)

- **Wild Rice Pilaf**
- **Smashed Redskin Potatoes**
- **Creamy Cheese Polenta**
- **Garlic Whipped Potato**
- **Au Gratin Wedge** - (add \$1)
- **Parmesan Risotto** - (add \$2) - other flavors available upon request
- **Roasted Whole Baby White Potatoes** - (add \$1)

- Other starch options available upon request

vegetable selections (choose one to accompany meal)

- **Sautéed Green Beans with Tomatoes & Shallots**
- **Italian Vegetable Medley** (zucchini, red pepper, onion, summer squash, tomato & basil pesto)
- **Honey Glazed Carrots**
- **Summer Vegetable Medley** (zucchini, summer squash, red pepper, red onion, and sweet corn)
- **Asparagus or Green Bean bundles with Roma Tomato** (add \$2)
- **Sauteed Asparagus** - (add \$1, Apr-Sept) - (add \$2, Oct-Mar)
- **Grilled Vegetable Purses** (add \$3)
- **Butternut Squash & Smoked Kale with Red Bell Pepper**
- **Pan Seared Brussel Sprouts with Pork Belly (Prepared Al Dente)** - (add \$2)

- Other vegetable options available upon request