



## Mediterranean Menu – Plated

### Three Course Grilled Supreme of Chicken \$38.00 per Guest

Dinner comes with fresh in house baked rolls and butter, Chef's selection of seasonal vegetables, choice of roasted or whipped potatoes, and the following:

#### **Salad Course:**

Variety of handpicked Greens served with Herbed Vinaigrette dressing.

#### **Main Course**

Grilled to perfection and served with your choice of sauce.

- Mushroom
- Roasted Red Pepper
- Tomato Basil
- Lemon & Thyme

#### **Dessert Course (Select 1):**

- Traditional cheesecake with berry compote
- Chocolate cake with berry sauce.
- Triple Layer tuxedo Chocolate cake with whip cream.

### Upgrades

Tea & Coffee stations - **Included**

Pop & Juice at bar stations - **3.00 per Guest**

Pita Bread & Hummus served with Kalamata Olives - **3.00 per Guest**

**Main Course Upgrade – Add \$2.00 per guest**  
Stuffed chicken breast with roasted garlic, fresh herbs & spinach stuffing.

**Dessert Upgrade – Add \$1.50 per guest**  
Hawaiian Tartelette – Chocolate shell filled with pineapple, vanilla custard topped with chocolate cream and fruit.

*Prices include: Room Rental, Setup, Cleanup and basic utilities. Prices subject to Gratuity & GST charges.*

