



DINNER AT LAGO

Three course plated dinners include choice of one appetizer, one entrée with chosen side, and one dessert. If more than one entrée is chosen then the meal is priced according to the highest priced entrée. Additional courses are available at an additional price.

AMUSE BOUCHE

(Optional Course)

Pick a bite to start off the night! Optional one or two bite, flavor-packed starters to serve your guests.

Fried Goat Cheese Fritter, Apple and Avocado "Tartare"

Duck and Pork Meatball, Lemongrass-Ginger Sauce

Seared "U-10" Scallop, Chilled Corn Bisque, Pickled Sugar Snap

\$6 per guest

APPETIZERS

Choice of either one soup or one salad. Choice of two appetizer options available at a \$2 per person surcharge. Soup or salad as an additional course available at an \$8 charge.

Caesar Salad

Crisp Romaine Lettuce Tossed With Roasted Garlic and Buttermilk Dressing, Smoked Bacon Lardons, Fresh Croutons, Parmigiano Reggiano Cheese

Arugula & Cranberry Salad

Dried cranberry, spiced walnuts, herbs, feta cheese, sweet green goddess dressing

Garden Salad

Field Greens, Heirloom Cherry Tomato, Cucumber, Red Onion, Radish, Pea Sprouts, Pepitas, Basil & Dijon Dressing

Caprese

Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Olive Oil, Reduced 20yr Balsamic Vinegar, Fleur Du Sel

Spiced Vietnamese Salad

Heirloom Carrot, Sweet Beets, Brussel Sprouts, Pears, Cabbage, Peanuts, Crispy Rice Noodles, Crispy Shallots, Sesame Beet Vinaigrette

Tomato Soup

Classic Roasted Tomato Soup, Smoked Cheddar Crostini

Smoked Potato & Caramelized Onion Soup
Herbs de Provence Olive Oil, Chive Crème Fraiche

Squash Soup
Sweet Squash, Grilled Corn Salsa

Mushroom & Leek Soup
Creamed Mushroom Veloute, Herb Marinated Field Mushrooms, Boursin

MID COURSE

(Optional Course)

Risotto and Sundried Tomato Gnocchi available as a vegetarian main course option

Antipasto
An Assortment of Prosciutto, Salami, and Mortadella, Mixed Olives, Pickled and
Marinated Vegetables
\$13 per guest

Risotto
Wild Mushrooms, shaved Parmesan
\$12 per guest

Sundried Tomato Gnocchi
Fresh basil, marinated tomato, garlic
\$12 per guest

The Pasta Course
Tender penne noodles or four cheese tortellini tossed with house made tomato basil
sauce with julienne vegetables garnished with basil oil and shaved Parmigiano Reggiano
cheese
\$11 per guest

ENTREES

All plated entrées come with chef's choice of seasonal vegetables that best compliment the protein. All beef
and lamb options are cooked to medium doneness to best satisfy the desires of a large group of people.

8oz Chicken Supreme
Rosemary Butter Baste, Natural Jus
\$52

10oz Bacon Wrapped Chicken Supreme
Mushroom & Spinach Stuffed, Dill & Dijon Cream
\$54

7oz Honey & Herb Roasted Atlantic Salmon Fillet
Black Bean Sauce
\$53

6oz Grilled Halibut Fillet
Yuzu Beurre Blanc
\$53

12oz AAA Angus Reserve Prime Rib Steak
Bordelaise Sauce
\$58

10oz AAA Angus Reserve Striploin Steak
Bearnaise
\$57

8oz AAA Angus Reserve Tenderloin Steak
Green Peppercorn Jus
\$59

New Zealand Rosemary and Dijon Crusted Rack of Lamb
Maple & Goat Cheese Cream
\$57

Ontario Duck Leg Confit
Juniper & Fig Reduction
\$53

Braised Beef Bone-In Short Rib
Sweet Chili & Sesame Glaze
\$57

9oz Pepper and Herb Crusted Thick Cut Pork Chop
Morel & Calvados Sauce
\$56

Lobster Malfadine
(no side required)
Fresh Cracked Lobster, Lobster & Lemon Alfredo, Fresh Malfadine Pasta, Garden Herbs
\$65

SIDES

Please choose one option per protein.

Classic Yukon Gold Whipped Mashed Potatoes
Roasted Garlic & Cheddar Yukon Gold Mashed Potatoes
Crispy Herbed Red Skinned Potatoes
Steamed and Lightly Seasoned Jasmine Rice

LUXURY SIDES

Wild Mushroom Risotto

3-Cheese Gratin Dauphinoise

Maple Butter Sweet Potato Mash

Truffled Smoked White Cheddar Mac n' Cheese

\$3 per guest

VEGETARIAN

Vegetarian main options available for guests with dietary restrictions

General Tsao Cauliflower (Vegan)

Tempura Cauliflower, Sweet and Spicy Tsao sauce, Steamed Rice, Crushed Candied Cashew, Sesame

Spanakopita

Kale & Mushroom Spanakopita, Feta, Squash puree, Quick Pickled Zucchini Salad

DESSERTS

Lemon Meringue Tart

With sweet berry coulis

Hazelnut Praline Rocher

Milk chocolate shell sprinkled with almonds, praline cream, crunchy meringue centre

Chocolate Caramel Tart

With a caramel coulis

Chocolate Pyramid

Dark chocolate mousse, crispy hazelnut heart, chocolate biscuit base

Chocolate Mousse

Stuffed with a caramel cream and garnished with chocolate sauce

Lavender Lemon Cheesecake

Lemon cheesecake topped with lavender fond

New York Style Cheesecake (gluten/nut free**)

With mixed berry compote topping

Raspberry Tartelette (\$1 extra)

Buttercrust filled with almond cream and plump raspberries

The number of vegetarian and or vegan meals as well as dietary restriction such as allergies must be given no later than seven days prior to the event so the chef can properly prepare for the guests needs. If more than one

appetizer, entrée or dessert option is chosen then the chef requires the exact number of each option no later than seven days prior to the event. If more than one entrée is chosen then the meal is priced according to the highest entrée. If numbers are not provided for each option then a surcharge of \$10 per person will be added to the bill. Prices and availability of product may change at any given time due to seasonal market fluctuations.

All prices are subject to applicable taxes and 18% gratuity