

## SUGGESTED PRE-DINNER BEVERAGES

**RED AND WHITE INTERNATIONAL WINES  
IMPORTED AND DOMESTIC BEER  
PREFERRED CARBONATED BEVERAGES,  
BOTTLED WATER**

## SIT-DOWN DINNER MENU

### GREAT BEGINNINGS

#### **HARVEST BREAD BASKET**

Of muesli & Foccacia breads, whole grain rolls, roasted pear and peppercorn butter

### APPETIZERS

#### **PLEASE MAKE ONE CHOICE:**

#### **POTAGE OF ROASTED FENNEL WITH SNIPPED DILL; NUGGETS OF SMOKED SALMON**

A simple hearty soup for an autumn eve!

#### **ARUGULA AND PEAR SALAD**

Organic baby arugula salad with crumbled goat's cheese, candied walnuts and Bartlett pears, champagne vinaigrette

# FALL SIT DOWN MENU NO.1

## MAIN ENTREE

### **HARVEST BEEF TENDERLOIN**

Herb and peppercorn roasted beef tenderloin with scalloped sweet potato tower, roasted parsnips, and a Cabernet wine reduction sauce.

## SWEET TEMPTATIONS

### **PLEASE MAKE ONE CHOICE:**

#### **SINFUL DOUBLE CHOCOLATE TARTLET**

With brandied whipped cream

#### **BROWN BUTTER PEAR TART**

Dark chocolate sauce and vanilla bean cream

## PRICING

**THIS MENU IS VALUED AT \$36.00 PER SERVING.  
MINIMUM 8 GUESTS.**

**PRICING INCLUDES FOOD ONLY; BEVERAGES,  
RENTALS, SERVICE AND CULINARY STAFF, DELIVERY  
& APPLICABLE TAXES EXCLUDED.**