

# Graduation Dinner Package #1

(Selection of one)

## **Chefs Seasonal Soup**

Chef's choice of seasonal Soup

## **Cream of Tomato & Peach**

Fresh Plum Tomatoes and Roasted Peaches Slowly Simmered  
with Fresh Herbs Finished with Cream

## **Traditional Caesar Salad**

Fresh Heats of Romaine, Parmesan Cheese Smoked Crisp  
Bacon & Croutons

## **Three Green Salad**

Assorted Green Leaves with Cucumber Shredded Carrots and  
Red Grape Tomato  
Tossed in Balsamic Vinaigrette

## **Penne Pasta**

Penne Pasta tossed in Fresh Tomato Basil Sauce & Fresh  
Grated Parmesan

## **Tri Color Fusilli**

Tri Color Fusilli Tossed in Fresh Rose Sauce

## **Main Entree**

(Selection of One)

## **Boneless Skin on Breast of Chicken**

Sautéed Boneless Skin on Breast of Chicken served with  
Creole Butter Sauce

## **Chicken Parmigiana**

Breaded Breast of Chicken Fried to Golden Crisp Topped with  
Tomato Sauce & Fresh Mozzarella

## **AAA Roasted Strip Loin**

Slowly Roasted with Mirepoix, Red Wine Roasted Shallots &  
Jus

## **Roasted Ontario Pork Loin**

Fresh Roasted Pork Loin Served with Madeira Sauce

## **Desserts**

(Selection of One)

## **Cream Brulee**

Fresh Custard made with Fresh Vanilla Beans

## **New York Cheese Cake**

Fresh Cheese Cake Topped With Tri Color Fruit Coulis

## **Italian Tiramisu Torte**

Lady Fingers Mascarpone Cheese Fresh Cream & Liquor

## **Baked Alaska**

Layers of Sponge Cake Filled with Ice Cream & Meringue



\*\$39.99 / Per Person  
Includes Taxes and Set-up Fee

