

## **PANORAMA GROUP MENU #1**

### **Choice of Appetizer**

#### **Chef's Soup of the Day**

Or

#### **Warm Spinach Salad**

Baby Spinach, Red Onions, Mushrooms, Stilton crumble, toasted Hazelnuts, topped with a roasted Orange Slice and drizzled with warm Balsamic-Dijon Vinaigrette

Or

#### **Caesar Salad**

Traditional Caesar with smoked Bacon, Grana Padano Cheese, House Dressing and Fried Croutons

### **Choice of Entrée**

#### **Eggplant Rollatini**

Fresh Eggplant rolled and stuffed with creamy Mascarpone, Artichoke Hearts and Spinach in Pomodoro Sauce

Or

#### **Braised Beef Horseradish Gnocchi**

Creamy Mushroom and Beefsteak Gin Sauce, Grana Padano Cheese and deep-fried Capers

Or

#### **Chicken Supreme**

Ontario raised sautéed Chicken with Bourbon Glaze, Brûléed Brie Cheese, Chive Mashed Potatoes and Seasonal Vegetables

Or

#### **Lake Erie Pickerel**

Pecan and Cornmeal crusted, served with Butternut Squash Purée and Herb roasted Potatoes

### **Choice of Dessert**

Vanilla Crème Brûlée with Fresh Seasonal Fruit and a Palmier Cookie

Or

Sticky Toffee Pudding with Rum Caramel and Vanilla Bean Ice Cream

Served with Coffee or Tea

**\$42/person + tax and gratuity**

## **PANORAMA GROUP MENU #2**

### **Chef's Soup of the Day**

### **Choice of Salad**

#### **Warm Spinach Salad**

Baby Spinach, Red Onions, Mushrooms, Stilton crumble, toasted Hazelnuts, topped with a roasted Orange Slice and drizzled with warm Balsamic-Dijon Vinaigrette

Or

#### **Caesar Salad**

Traditional Caesar with smoked Bacon, Grana Padano Cheese, House Dressing and Fried Croutons

### **Choice of Entree**

#### **Seafood Fettucine**

Lobster, Wild caught Shrimp, Clams and Mussels finished in a Brandy Bisque Sauce

Or

#### **Braised Lamb Shoulder**

Served with roasted Root Vegetables, Herb roasted Potatoes and rich Lamb Jus

Or

#### **Chicken Supreme**

Ontario raised sautéed Chicken with Bourbon Glaze, Brûléed Brie Cheese, Chive Mashed Potatoes and Seasonal Vegetables

Or

#### **Flat Iron Steak (8 oz)**

Seared on a bed of Arugula, finished with Balsamic Pomegranate Glaze and accompanied by crispy Beet Fries and Rustic Garlic Lemon Dill Aioli

### **Choice of Dessert**

#### **Cheesecake**

Caramelized White Chocolate, Pistachio Praline and Blackberries

Or

#### **Raspberry Smore**

Chocolate Ice Cream, Raspberry Marshmallows and Graham Cracker Cake

Served with Coffee or Tea

**\$58/person + tax and gratuity**

## **PANORAMA GROUP MENU #3**

### **Choice of Appetizer**

#### **Chef's Soup of the Day**

Or

#### **Shrimp Cocktail**

Colossal Tiger Shrimp (4) served with Avocado Salsa and Cocktail Sauce

### **Choice of Salad**

#### **Warm Spinach Salad**

Baby Spinach, Red Onions, Mushrooms, Stilton crumble, toasted Hazelnuts, topped with a roasted Orange Slice and drizzled with warm Balsamic-Dijon Vinaigrette

Or

#### **Caesar Salad**

Traditional Caesar with smoked Bacon, Grana Padano Cheese, House Dressing and Fried Croutons

### **Choice of Entree**

#### **Chicken Supreme**

Ontario raised sautéed Chicken with Bourbon Glaze, Brûléed Brie Cheese, Chive Mashed Potatoes and Seasonal Vegetables

Or

#### **Lake Erie Pickerel**

Pecan and Cornmeal crusted, served with Butternut Squash Purée and Herb roasted Potatoes

Or

#### **Braised Lamb Shoulder**

Served with roasted Root Vegetables, Herb roasted Potatoes and rich Lamb Jus

Or

#### **Beef Tenderloin (8 oz)**

Ontario raised and stacked on a Garlic Spinach stuffed Portobello Mushroom with Horseradish Gnocchi and Cognac Demi-Glace

### **Choice of Dessert**

#### **Cheesecake**

Caramelized White Chocolate, Pistachio Praline and Blackberries

Or

Vanilla Crème Brûlée with Fresh Seasonal Fruit and a Palmier Cookie

Or

Sticky Toffee Pudding with Rum Caramel and Vanilla Bean Ice Cream

Served with Coffee or Tea

**\$69/person + tax and gratuity**