

THE CASABLANCA HOTEL

Platter/Family Style Dinner

Nothing says “Family” like a Platter Style Dinner with your choice of Salad, Pasta and your choice of Entrée accompanied by Potatoes and Vegetables served on platters and bowls and passed around the table like a traditional sit-down family Dinner. Finish with a delectable Dessert, served individually plated.

Can be served between 5:00 pm – 9:00 pm.

SALAD

Choose one in advance for all guests:

- **Mixed Green Salad** with Julienne of fresh Vegetables and Fine Herb Vinaigrette
- **Classic Caesar Salad** with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist
- **Baby Spinach Salad** with fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing
- **Mixed Crisp Greens Salad** with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette
- **Greek Salad** with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

PASTA

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

ENTRÉES

Choose two in advance:

- Roasted Strip Loin of Beef with Red Wine Reduction
- Crisp pan-seared Chicken Breast with Tarragon Cream Sauce
- Herb and Mustard Crusted Pork Loin with Cranberry and Apple Chutney
- Grilled Salmon with Lemon Dill Butter Sauce

THE CASABLANCA HOTEL

Platter/Family Style Dinner (continued)

DESSERT

Served with Coffee, Decaf and a Selection of Teas. Choose one in advance for all guests:

- **Black Forest Parfait** - Chocolate Pot de Creme with Marinated Cherries, and Chantilly Cream
- **Vanilla Bean Crème Brûlée** - Accompanied by your choice of Lemon Blueberry Shortbread, Chocolate Biscuit or Cherry White Chocolate Biscotti
- **Tiramisu** - Espresso dipped Lady Fingers with Mascarpone Cheese, Kahlua and fresh Cream
- **Classic New York Style Cheesecake** - Served with fresh Berry Compote - the option to choose your own Cheesecake flavour is also available
- **Warm Apple Blossom** - Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon Vanilla Ice Cream
- **Chocolate Raspberry Mousse Cake** - Devil's Food Cake with a light, refreshing Raspberry Mousse
- **Sampler Plate** - House made trio of Desserts including Lemon Blueberry Tartlette, Chocolate Cheesecake and Custard filled Cannoli. For when you can't choose just one!

ALL ENTRÉES INCLUDE

- Warm Rolls and Breads
- Salad
- Pasta
- Two Entrees
- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Spiced Yukon Wedges
 - Mixed Grain Rice (White Rice and Wild Rice)
- Dessert – Served Individually Plated

\$48.00/person