

# THE CASABLANCA HOTEL

## Individually Plated Dinner

---

Create the perfect Dinner Menu for your Event by choosing your favourite Salad, Entrée and Dessert, in advance, for your guests. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses. The choice is yours! 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

### ENTRÉE

Choose one in advance for all guests:

- Pan Seared Boneless Chicken Breast with Maple Thyme Jus - **\$36/person**
- Panko crusted Supreme of Chicken stuffed with Swiss Cheese and Black Forest Ham - **\$37/person**
- Slow Roasted Prime Rib Au Jus with Yorkshire Pudding (10oz) - **\$41/person**
- Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (10oz) - **\$41/person**
- Seared Beef Tenderloin with Red Wine Reduction (8oz) - **\$45/person**
- Duo Plate - Charbroiled Beef Tenderloin (5oz) and Pan Seared Boneless Breast of Chicken (6oz) with Maple Thyme Jus - **\$49/person**
- Herb and Mustard crusted Loin of Pork with Apple and Pear Chutney - **\$35/person**
- Grilled Salmon with Lemon Dill Butter Sauce - **\$36/person**
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - **\$32/person**

# THE CASABLANCA HOTEL

## Individually Plated Dinner (continued)

---

Create the perfect Dinner Menu for your Event by choosing your favourite Salad, Entrée and Dessert, in advance, for your guests. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses. The choice is yours! Can be served between 5:00 pm – 9:00 pm.

### 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 INDIVIDUALLY PLATED DINNERS INCLUDE

- Warm Rolls and Breads
- Salad
- Entrée
- Fresh Vegetables
- Your Choice of the Following Potato or Rice: (One selection chosen for all guests):
  - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
  - Mashed Potatoes – Garlic or Rustic Smashed
  - Oven Roasted Potatoes with Fine Herbs
  - Mixed Grain Rice (White Rice and Wild Rice)
- Dessert

# THE CASABLANCA HOTEL

## Individually Plated Dinner (continued)

---

Create the perfect Dinner Menu for your Event by choosing your favourite Salad, Entrée and Dessert, in advance, for your guests. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses. The choice is yours! Can be served between 5:00 pm – 9:00 pm.

### UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

#### SOUPS

Add \$4.00/person. Choose one in advance for all guests:

- Roasted Red Pepper and Tomato Soup with Basil Puree
- Minestrone
- Country Corn Chowder
- Potato and Leek with Stilton Cheese
- Wild Mushroom with Hazelnut Butter
- Cream of Broccoli and Cheddar
- Roasted Butternut Squash with Maple Crème Fraiche

#### PASTA

Add \$5.00/person. Choose one in advance for all guests:

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
- Creamy Garlic Alfredo Penne

#### STUFFED PASTA

Add \$6.00/person. Choose one in advance for all guests:

- Five Cheese Tortellini with Pomodoro or Alfredo Sauce
- Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce, finished with Mozzarella
- Meat Lasagna or Vegetable Lasagna

*Vegetarian, Gluten Free, Vegan and Lactose Free Entrees available by request.*