

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 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 Smores

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