

## **PANORAMA GROUP MENU #1**

### **Choice of Appetizer**

**Chef's Soup of the Day**

Or

**Caesar Salad**

Crisp Romaine Lettuce, Smoked Bacon Bits,  
Parmesan Crusted Croutons and Creamy House Dressing

### **Choice of Entrée**

**Bourbon Chicken**

Ontario raised, sautéed Chicken, Bourbon Glaze  
and Bruléed Brie Cheese

Or

**Lake Erie Pickerel**

Honey dipped with Herbed Butter Cracker Crumble

*Both of the above served with your choice of Roasted Garlic Mashed, Herb Roasted  
Potatoes or Rice Medley and Seasonal Vegetables.*

Or

**Eggplant Rollatini**

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

Or

**Seafood Fettucine**

Butter Poached Lobster and Tiger Shrimp  
tossed in a Rich Sherry Cream Sauce

### **Choice of Dessert**

**Vanilla Crème Brûlée**

Accompanied by Brown Butter Madeleine Cookie

Or

**Beignets**

Silversmith Beer Batter, Fresh Local Jam  
and Salted Caramel Sauce

Served with Coffee or Tea

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

## **PANORAMA GROUP MENU #2**

**Chef's Soup of the Day**

**Choice of Salad**

**Chef's Seasonal Salad**

Or

**Caesar Salad**

Crisp Romaine Lettuce, Smoked Bacon Bits,  
Parmesan Crusted Croutons, Creamy House Dressing

**Choice of Entree**

**Bourbon Chicken**

Ontario raised, sautéed Chicken, Bourbon Glaze  
and Bruléed Brie Cheese

Or

**Braised Lamb Shoulder**

Slow Roasted with Rich Lamb Jus

Or

**New York Striploin (10 oz)**

Ontario raised with your choice of Sauce:  
Mushroom Madeira, Chimichurri or  
Au Poivre

*All of the above served with your choice of Roasted Garlic Mashed, Herb Roasted  
Potatoes or Rice Medley and Seasonal Vegetables.*

Or

**Seafood Fettucine**

Butter Poached Lobster and Tiger Shrimp  
tossed in a Rich Sherry Cream Sauce

**Choice of Dessert**

**Cheesecake**

Caramelized White Chocolate, Pistachio Brittle and Seasonal Berries

Or

**Chocolate Mousse**

Milk Chocolate Mousse Tower, Passion Fruit and Caramel

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  
Classic Cocktail Sauce and Lemon

### **Choice of Salad**

**Chef's Seasonal Salad**

Or

**Caesar Salad**

Crisp Romaine Lettuce, Smoked Bacon Bits,  
Parmesan Crusted Croutons, Creamy House Dressing

### **Choice of Entree**

**Bourbon Chicken**

Ontario raised, sautéed Chicken, Bourbon Glaze  
and Bruléed Brie Cheese

Or

**Braised Lamb Shoulder**

Slow Roasted with Rich Lamb Jus

Or

**Lake Erie Pickerel**

Honey dipped with Herbed Butter Cracker Crumble

Or

**Prime Rib (10 oz)**

With Red Wine Jus and Yorkshire Pudding

***All of the above served with your choice of Roasted Garlic Mashed, Herb Roasted Potatoes or Rice Medley and Seasonal Vegetables.***

### **Choice of Dessert**

**Vanilla Crème Brûlée**

Accompanied by Brown Butter Madeleine Cookie

Or

**Cheesecake**

Caramelized White Chocolate, Pistachio Brittle and Seasonal Berries

Or

**Chocolate Mousse**

Milk Chocolate Mousse Tower, Passion Fruit and Caramel

Served with Coffee or Tea

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