

THE CASABLANCA HOTEL

PLATED DINNER

Create one perfect Menu for your special event by choosing your favourite Salad, Entrée and Dessert in advance for your guests.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

- Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

ENTRÉE - Choose one in advance for all guests

- Pan Seared Boneless Chicken Breast with Maple Thyme Jus
- Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (10oz)
- Seared Beef Tenderloin with Red Wine Reduction (7oz)
- Grilled Salmon with Lemon Dill Butter Sauce
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato (One selection chosen for all guests)
Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

DESSERT – Choose one in advance for all guests

- Classic New York Cheesecake – Served with fresh Berry Compote.
- 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 light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

Applicable tax and gratuities not included.

****Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses***

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UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$6/person - Choose one in advance for all guests

- Roasted Red Pepper Bisque with Basil Puree
- Minestrone

PASTA – Add \$8/person - Choose one in advance for all guests

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
- Creamy Garlic Alfredo Penne
- Classic Cannelloni filled with Spinach & Ricotta cheese under pomodoro Sauce

Applicable tax and gratuities not included.

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40 MILE CREEK DINNER BUFFET

With a minimum of 30 people give your guests the freedom to choose their own meals by setting up a dinner buffet with a vast assortment of colourful Salads, savory entrées and delectable sweets. Can be served between 5:00 pm – 9:00 pm.

Warm Rolls and Breads

FOUR SALADS

Mixed Garden Green Salad with trio of Dressings
Classic Caesar Salad with Smoked Bacon Crisps, Parmesan and Croutons on the side
Broccoli Salad with Bacon and Cheddar Cheese
Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

THREE ENTREES

Braised Beef with Heirloom Carrots and Pearl Onions
Grilled Chicken with Mushroom Tarragon Cream Sauce
Baked Fillet of Salmon with Lemon Dill Butter Sauce

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

VEGETABLES

Oven Roasted Potatoes with Fine Herbs or Steamed Baby Potatoes tossed with fresh Herbs and Garlic
Fresh Vegetables

DESSERTS

Fresh Sliced Fruit Display
Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

Applicable tax and gratuities not included.