

THE ADMIRAL'S TABLE MENU

\$51.90 PER GUEST

ROLLS, HORS D'OEUVRES & SALADS

PASSED HORS D'OEUVRES (Choose 3)

Tomato Bruschetta | Chicken Satay | Beef Satay
Caprese Skewers | Mini Mushroom Quiche
Mini Corn Dog | Vegetarian Spring Roll
Green Asparagus and Prosciutto | Shrimp Dumpling

ASSORTED BREAD & ROLLS

Whipped Butter | Extra Virgin Olive Oil

MIXED GARDEN GREENS

English Cucumbers | Cherry Tomatoes
Red Onions | Red Bell Peppers | Corn Kernels
Balsamic Vinaigrette | Ranch Dressing

BOW TIE PASTA SALAD

English Cucumbers | Red & Green Bell Pepper
Grape Tomatoes | Red Onions | Scallions
Dill & Mustard Vinaigrette

KIDNEY BEAN, BLACK BEAN & CHICKPEA SALAD

Scallions | Italian Parsley | Cumin & Paprika Vinaigrette

RED CABBAGE & CELERY SLAW

Honey & Lime Dressing

VEGETABLE, POTATOES & PASTA

OVEN ROASTED FINGERLING POTATOES

STEAMED GREEN ZUCCHINI & CAULIFLOWER

ENTRÉES

WHOLE ROASTED 'AAA' BEEF SIRLOIN

Au Jus | Horseradish | Grainy Mustard

OVEN BAKED & HERB CRUSTED CEDAR PLANK SALMON

Creamy Dill Sauce

HONEY & SESAME CHICKEN THIGHS

Scallions | Fresno Chilies

PENNE MUSHROOM BOLOGNESE

Parmigiano Reggiano

DESSERTS

CHOCOLATE FONDUE

Cantaloupe Melon | Marshmallows
Coconut Macarons

WEDDING CAKE CUTTING SERVICE

COFFEE & TEA

*Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% fees. Prices subject to change without notice for 2019.*