

Dinner Catering Menu

per person + tax and gratuity

Starters

Salad de Maison \$9

Field greens with vine-ripen tomatoes, English cucumbers, red onions & hearts of palm with toasted almonds.

Served with an fresh fruit vinaigrette
& Ontario goat cheese

Entree's

Chicken Antonio \$26

Wild-mushrooms, artichoke hearts, fire roasted red peppers, fresh herbs and Chardonnay wine infused into a Ontario tender breast.

Served with fresh veggies & oven roasted potatoes.

Pork tenderloin \$28

Apples, apricots, sweet onions, raisins & wild mushrooms.

Stuffed inside a fresh Pork tenderloin. Served with the Chef's Hunter sauce.

Served with fresh veggies & oven roasted potatoes.

Filet Mignon \$32

Wild mushrooms drizzled upon a 8oz tender beef filet with a dollop of Blue cheese.

Served with fresh veggies & oven roasted potatoes.

Salmon Oreganata \$29

Fresh Newfoundland filet baked with fresh tomatoes, herbs & panko crumbs in Florence Estate Chardonnay wine.

Served with fresh veggies & oven roasted potatoes.

Gus' Steak Pizziola \$29

AAA New York Strip steak char-grilled to perfection.

Topped with sauteed red peppers, onions, fresh herbs with a hint of Pinot Noir

Served with fresh veggies & oven roasted potatoes.

The above Entrees do not include any rental cost

Menu and Concept by *Chef Anthony Stingo*