



A New World Country Inn

Catering to You

Dinner Entrees

Stuffed Chicken Supreme

Chicken breast filled with prosciutto, bocconcini cheese and fresh basil leaves, topped with smoked pepper and tomato jus
\$28.95

Swiss Chicken Supreme

Chicken breast filled with emmenthal cheese and smoked ham topped with a mushroom and basil jus
\$26.95

Roast Ontario Turkey

Served with sausage and sage stuffing, whipped potatoes and cranberry and lemon thyme gravy
\$25.95

Prime Rib of Beef

Roast Garlic and peppercorn crusted served with red wine and rosemary jus.
\$28.95

Rack of Lamb

Herb crusted and served with roast pepper and eggplant ragout
half rack \$29.95
full rack \$38.95

Baked Atlantic Salmon

Served with dried cherry and roasted red pepper chutney topped with a balsamic reduction
\$26.95

Smoked Pork Tenderloin

Braised in chipotle jus served with warm potato salad and carrot and cilantro slaw
\$28.95

Chicken Picatta

Chicken breasts baked in parmesan cheese topped with spicy tomato and caper salsa
\$24.95

Chipotle Roast Chicken

Half Chicken glazed in our chipotle BBQ sauce served with homestyle corn bread
\$25.95

New York Striploin

An 8oz charbroiled NY Strip steak topped with wild mushroom and caramelized onion ragout
\$29.95

Fox Tenderloin

Carved beef tenderloin crusted in pommery mustard and herbs served with a roast shallot jus
\$32.95

Stuffed Quail

Filled with roasted tomatoes and artichokes served with butternut squash terrine and black cherry jus
\$38.95

Fillets of Northern Walleye

Topped with lemon, caper butter and slow roasted with herbs and grilled lemons
\$27.95

Vegetable Risotto

Roasted Mushroom, zucchini and peppers tossed in creamy risotto topped with reggiano cheese and red pepper coulis
\$17.95

Roasted Vegetable and Sausage Lasagna

Filled with three cheeses, chorizo sausage and homestyle tomato sauce
\$18.95

Each entree includes chef's choice of vegetable and potato, a choice of soup or salad, bread and butter and dessert
A minimum of 10 orders per item required
Please add taxes to each item



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Entree Accompaniments

Each banquet entree includes a choice from the following salad or soup options,
dessert, fresh bread and butter, coffee and tea
Add both soup and salad for an additional \$1.50 per guest

Soup Choices

- Smoked Tomato** with basil infused creme fraiche
 - Creamy Potato & Leek** with roast garlic oi and fresh herbs
 - Carrot and coriander** with coconut cream and fresh lime
 - Forest Mushroom** with fresh thyme and red pepper coulis
 - Minestrone** with parmesan crouton and basil chiffonade
 - White Bean Soup** with crispy proscuitto and creme fraiche (additional \$1 per guest charge)
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Salad Choices

- Tossed Garden Greens** with vegetable brunoise and sliced cucumber
 - Caesar Salad** served with toasted garlic croutons, fresh smoked bacon and reggiano cheese
 - Spinach Salad** tossed with balsamic vinaigrette on a bed of roasted tomatoes topped with shaved red onions, crumbled goat cheese and warm pancetta (additional \$1.00 per guest charge)
 - Caprese Salad** with fresh tomatoes layered with bocconcini cheese and basil leaves dressed with green oil and balsamic (additional \$1.25 per guest charge)
 - Cucumber wrapped mesclin greens** with shaved onions, pepper brunoise, gorgonzola cheese and dressed with red wine and caper vinaigrette (additional \$1.25 per guest charge)
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Dessert Choices

- Death by Chocolate Torte** Layers of chocolate fudge cake, belgian mousse and rich ganache
 - Creme Brulee** Choose your favourite flavour of rich custard with burnt sugar crust
Bailey's Raspberry Espresso Mocha Orange Mocha Lemon
 - Banana Nut Cheese Cake** with walnut crust, caramelized bananas and drizzled with chocolate
 - Stone Fruit Crumble** with red wine roasted plums and peaches topped with oat crumble and Kahlua cream
 - Wildberry Flambe** drambuie flambeed blackberries, raspberries, blueberries and strawberries
over vanilla ice cream in a crisp brandy snap
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Cocktail Appetizers

Priced by the dozen

Seafood Appetizers

Proscuitto wrapped prawns with pepper mango salsa	\$17.25
Grilled shrimp and pineapple skewers with orange ginger glaze	\$17.25
Mini Shrimp cocktail shooters with zesty cocktail sauce	\$17.25
Panko breaded shrimp with sweet chilies and lime salsa	\$16.25
Curried prawns with coconut cream and cilantro	\$17.25
Scallop ceviche in a butter lettuce cup	\$18.95
Seared scallops with warm bacon vinaigrette	\$18.95
House smoked salmon on rye toasts with creme fraiche and capers	\$15.25
Fried crawfish ravioli with chipotle aioli	\$17.25
Lobster wontons with honey sesame glaze	\$18.25
Mini crab cakes with red pepper mayo	\$17.25
Lobster tempura with ancho chili cream	\$19.25

Chicken, Beef, Lamb and Duck

Panko breaded chicken skewers with roasted garlic aioli	\$15.75
Sante Fe chicken skewers with sweet chili glaze	\$15.75
Chicken tempura with warm honey garlic	\$15.75
Chicken satay with peanut curry sauce	\$15.25
Coconut chicken with ginger plum sauce	\$15.75
Mediterranean chicken phyllo with roast garlic cream	\$16.50
Ancho and espresso beef skewers with chipotle jus	\$16.25
Pesto marinated beef skewers with smoked tomatoes and mushrooms	\$16.25
Sesame crusted beef with wasabi oil	\$16.50
Beef and fois gras burgers on profiteroles with apricot jam	\$22.95
Mini lamb burgers on profiteroles with difon and sesame mayo	\$19.25
Pistachio crusted lamb popsicles with pommery mustard cream	\$35.00
Pan seared duck with serano and mango salsa on tortilla crisps	\$17.25
Duck confit on potato gaufrette with marsala jus	\$18.75
Smoked duck phyllo with gorgonzola cream	\$19.50
Pork souvlaki skewer with cucumber tzatziki	\$17.50
Vietnamese pork bites with honey lime glaze	\$17.25

Vegetarian

Mini vegetable quesadillas with ancho chili sour cream	\$16.00
Vegetable spring rolls with ginger plum sauce	\$14.50
Grilled Margherita Pizza	\$15.00
Roasted mushroom and fontina phyllo with sundried tomato cream	\$15.75
Smoked tomato and goat cheese tarts	\$15.25
Vegetable tempura with ancho chili cream	\$15.75
Mini tomato bruschetta with balsamic reduction	\$15.25
Spinach and feta quiche	\$15.25
Vegetable frittata	\$15.25

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Cocktail Appetizers

Stationary Displays

Per 20 guests

Creole mussels with fresh herbs	\$100
Italian marinated mussels with capers	\$100
Oysters on the half shell with all accompaniments	\$125
Warm spinach and artichoke dip	\$50
Antipasti - Italian style meats, cheese, marinated vegetables and crostini	\$85

Butlered or Stationery Cold Options

Per person

Seasonal vegetables with dip	\$2.00
Fresh Fruit Display	Platter \$2.50 Kebabs \$3.50
Cheese & Crackers	Imported \$4.50 Domestic \$3.00
Sliced meats and charcuterie	\$3.00
Flat breads with tzatziki and hummus	\$2.50
Assorted finger desserts	\$3.00

Chef Manned Stations

Per person

Pasta Station	A selection of pasta, sauces, meats and vegetables for made to order pasta	\$7
Stirfry Station	A variety of sauces, vegetables and meats with pasta or rice	\$8
Seafood Station	Garlic prawns and creole mussels cooked to order	\$11

Sushi

Per dozen

Vegetarian Stuffed Tofu Pouches	<i>Spinach, cucumber, carrot, gourd and soy</i>	\$15.00
California Rolls	<i>Cucumber, sea legs, spinach, carrot and avocado</i>	\$15.00
Fotu Maki	<i>Cucumber, spinach, carrots, homago and mushrooms</i>	\$15.00
Smoked Salmon Inverted Rolls	<i>Cucumber, spinach, carrot, homago, fried tofu</i>	\$17.00
Ginger Inverted Rolls	<i>Cucumber, spinach, carrot, homago, fried tofu</i>	\$16.50
Marinated Oyster Mushroom Rolls	<i>Oyster mushrooms marinated in sake and soy</i>	\$16.00
Lobster Miso Rolls	<i>Poached lobster, spinach and miso vinaigrette</i>	\$24.00
Nigiri Sushi	<i>Finger presses with fish and shellfish</i>	\$21.50

Choices: Scallops, salmon, tuna, shrimp, sea bass, unagi (bbq eel)
Please choose a minimum of six presses per fish selection

Please add taxes to each item