Includes warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf & tea

Salads
- roasted baby beet salad, local mixed mustard greens, fresh chevre, candied almonds, apple and horseradish vinaigrette
- Caesar style kale salad, house croutons, sundried tomato or double smoked bacon
- markets greens, house vinaigrette

Soups
- maple & butternut squash, sage cream
- roasted red pepper and smoked tomato soup, basil oil
- puree of leek and potato soup, clipped chives, sautéed mushrooms

Entrée Selections
- maple glazed light smoked salmon, toasted farrow with spinach and herbs, dry cider & crunchy mustard dressing
  - $37
- herb stuffed chicken supreme, fennel, new potato and poached apricots, white wine jus
  - $36
- roasted beef striploin, pont neuf potato, watercress and red onion salad, green peppercorn jus
  - $38
- herb basted roasted chicken supreme, crisp polenta pave, garlic sautéed rapini, slow roasted baby tomatoes, roasted tomato jus
  - $36
- herb rubbed grilled white fish, mixed grains with charred scallion aioli
  - $38

Vegetarian
- crisp white bean polenta, broccoli rabe, roasted tomato and olive jus
- wild rice, quinoa and Swiss chard galette with red beans, maitake mushroom, heirloom carrot dressing
- forest mushroom risotto, parsley, truffle and enoki mushroom, balsamic

Desert
- Great Hall Catering honey and lemon crème brûlée, tuille, fresh raspberries
- warmed maple pudding, wild blueberry, vanilla cream
- dark chocolate mocha cake (gluten free)
- fresh berries, sabayon
Salads
- Caesar style kale salad, house croutons, sundried tomato or double smoked bacon
- seasonal vegetable salad, local greens, ginger & sesame vinaigrette, toasted seeds
- baby kale, toasted almonds, dried cranberries, marinated grains, chevre, homemade Great Hall Catering honey vinaigrette
- roasted baby beets, local mixed mustard greens, fresh chevre, candied almonds, apple & horseradish vinaigrette
- market greens, seasonal vegetables, house vinaigrette

Soups
- roasted red pepper and smoked tomato soup, basil oil
- maple & butternut squash, sage cream
- forest mushroom, thyme oil, double smoked bacon
- Great Hall Catering mulligatawny
- puree of leek and potato soup, clipped chives, sautéed mushrooms

Dessert
- Great Hall Catering honey and lemon crème brûlée, tuille, fresh raspberries
- warmed maple pudding, wild blueberry, vanilla cream
- dark chocolate mocha cake (gluten free)
- milk chocolate tart, earl grey ice cream
- lemon tart, toasted meringues
- salted caramel cheesecake

Dinner Entrée Selections
- maple & apple glazed supreme of chicken
- forest mushroom risotto, seasonal vegetables, thyme jus $57
- roasted Ontario lamb loin
- braised mixed grains, cranberries & pine nuts, seasonal vegetables, confit garlic, mint & lamb jus $60
- long braised boneless short rib
- smashed red potato & parsnip fondant, seasonal vegetables, caramelized onion jus $55
- slow roasted & light smoked rib eye
- roasted fingerlings, seasonal vegetables, forest mushroom jus
- seared halibut
- mixed wild rice, pine nuts & swish chard galette, watercress puree $61
- maple glazed light smoked salmon
- toasted farrow, seasonal vegetables, apple & dijon dressing $58
- spice rubbed pork loin
- sweet potato puree, seasonal vegetables, spiced fruit salsa $57

Vegetarian Options $54
- crisp white bean polenta, brocollri rabe, roasted tomato and olive jus
- wild rice, quinoa and swiss chard galette with red beans, maitake mushroom, heirloom carrot dressing
- forest mushroom risotto, parsley, truffle and enoki mushroom, balsamic

Includes warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf & tea

Pictured: Fresh mixed berries