

## HALTON DINNER MENU

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### Soups

**Tomato Basil**  
**Vegetable Consomme**  
**Forest Mushroom**  
**Cream of Asparagus**  
**Potato Leek**  
**Beef Consomme Royal**  
**Chicken Pastine**

### Salads

**Three Green Salad**  
*Choice of Balsamic, Mango or Italian Dressing*  
**Traditional Caesar Salad**  
**Baby Spinach Salad**  
*with Julienne of Pear, Dried Cranberries  
& Romano Cheese, Zesty Lemon Pepper Dressing*  
**Baby Arugula**  
*with Green Onions, Julienne of Red & yellow Peppers,  
Herb Olive Oil & Lime Vinaigrette*

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### Dinner Entrée Selections

<b>Baked Spice Tilapia</b> <i>with Citrus Chive Cream Sauce</i>	<b>\$28.50</b>
<b>Grilled Breast of Chicken</b> <i>Choice of Spicy Pommery Mustard Sauce <u>or</u> Sundried Tomato Reduction</i>	<b>\$28.95</b>
<b>Roasted Breast of Turkey</b> <i>with Dried Cranberry Bread Stuffing, Traditional Gravy &amp; Cranberry Sauce</i>	<b>\$28.95</b>
<b>Grilled or Baked Salmon Fillet</b> <i>with Lemon Dill <u>or</u> Balsamic Cream Sauce</i>	<b>\$29.50</b>
<b>Breast of Capon</b> <i>with Red Wine Demi- glace</i>	<b>\$30.95</b>
<b>Roast Chicken Ballantine</b> <i>with Honey Lemon Butter Sauce</i>	<b>\$32.50</b>
<b>Grilled Pork Tenderloin</b> <i>with Dijon Mustard Glace</i>	<b>\$32.95</b>
<b>Grilled Medallions of Provini Veal</b> <i>with Marsala Wine Sauce</i>	<b>\$33.95</b>
<b>Roast Boneless Cornish Game Hen</b> <i>with Brandy Peppercorn Sauce</i>	<b>\$34.95</b>
<b>Beef Prime Rib</b> <i>Au Jus</i>	<b>\$34.95</b>
<b>Beef Tenderloin</b> <i>with Rich Port Demi Infused with Chocolate</i>	<b>\$39.95</b>

### Combination Entrées

<b>Petit Filet of Salmon and Chicken Breast</b> <i>with Citrus Chive Cream Sauce</i>	<b>\$32.50</b>
<b>Grilled Breast of Chicken and Shrimp Skewer</b> <i>with Sherry Wine Sauce</i>	<b>\$32.50</b>
<b>*Petit Filet or Beef Tenderloin and Chicken Breast</b> <i>with Shiitake and Green Peppercorn Demi-glaze</i>	<b>\$39.50</b>
<b>*Optional, can substitute Salmon for Chicken Breast</b>	

All dinners Include Choice of Soup, Salad and Dessert, Medley of Fresh Vegetables, Rice Pilaf OR Roasted Potatoes, European Rolls & Butter, Coffee, Tea & Decaffeinated Coffee

### Soup Enhancements

**Lobster Bisque** add \$2.75 Per Person  
*Clam Chowder, Manhattan or New England*

### Salad Enhancements

**Smoked Salmon Rosettes** add \$2.50 Per Person  
*Served with Organic Greens, Fresh Dill and Crème Frische*

**Sliced Tomatoes and Bocconcini** add \$2.50 Per Person  
*Served with Fresh Basil on a Leave of Boston Bibb, Balsamic Reduction*

### Additional Appetizers

**Penne, Tri Coloured Fussili or Farfalla Pasta** \$5.95 Per Person  
*Choice of Tomato Basil, Alfredo, al a Vodka or Arriabbiatta Sauce*

**Antipasto Plate** \$7.95 Per Person  
*Sliced Proscuitto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese & Melba*

**Smoked Salmon** \$9.95 Per Person  
*Garnished with Red Onions, Capers, and Horseradish Cream on Boston Bibb*

**Jumbo Shrimp Cocktail** \$12.95 Per Person  
*Tender Poached Shrimp served with a Chili Horseradish Dip*

**Shrimp and Scallops on Thai Noodles** \$13.95 Per Person  
*with Curry Cream Sauce*

### Desserts

**Fruit Tulip**  
*Chocolate Tulip Cup with French Vanilla Ice Cream, Topped with Medley of Fresh Fruit*

**Swiss Apple Tart**  
*Apples Baked in a Light Custard, served with Whiskey Cream & Caramel Drizzle*

**Chocolate Raspberry Truffle Cake**  
*Rich Dark Chocolate Mousse with Chocolate Ganache Topped with Fresh Raspberries*

**Chocolate Brownie**  
*with Rich Chocolate Ice Cream & Raspberry Puree*

**Pear, Raspberry Tart**  
*Pears Baked over a thin layer of Raspberries & served with Vanilla Crème & Raspberry Puree*

**Panacotta**  
*with Mixed Berry Compote*

**Toffee Apple Cheese Cake**  
*New York Style Cheese Cake with Caramel Baked Apples, Drizzled with Caramel Sauce*

**Fresh Fruit Flan**  
*Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit*

**Molten Lava Chocolate**  
*Warm Chocolate Cake with Ganache Filling and Vanilla Sauce*

Prices are subject to 13% H.S.T. & 15% Gratuity