

HOLIDAY THREE-COURSE PLATED DINNER MENU 2022

ALL MEALS INCLUDE ROLLS & BUTTER

SALAD

Chop Salad of Spinach, Frisee, and Iceberg Lettuce with Cucumber, Grape Tomato, Carrot, and Crumbled Blue Cheese with Ranch Dressing GF V

Garden Salad with Roasted Beets, Chevre, Toasted Almonds, and Grape Tomatoes with Onion Poppyseed Dressing GF V

Hearts of Romaine Salad with Bacon Bits, Croutons, Parmesan, and Pink Peppercorn Caesar Dressing V

ENTREE

Tender Ontario Turkey GF with Herb Stuffing, Turkey Gravy GF, and Cranberry Sauce

Prime Rib (8oz) with Horseradish, and Red Wine Jus GF DF

All Entrees are Served with

Roasted Garlic Smashed Baby White Potatoes GF V

Fall Vegetable Medley GF VE

DESSERT

All meals include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

White Chocolate Cranberry Cheesecake Bomb with Chantilly Cream and Graham Crumble GF

Apple Streusel Tart with Chantilly Cream and Chocolate Curls V

Prices subject to HST and administration charges.

Minimum 25 people



BINGEMANS
CATERING

DF: DAIRY FREE GF: GLUTEN FREE V: VEGETARIAN VE: VEGAN