



Plated Menus: Option 1

Caesar Salad

Romaine Hearts with Homemade Dressing, Bacon, Croutons & Parmesan Cheese

Fresh Lake Erie Perch

Lightly dusted in seasoned flour
with Local Seasonal Vegetables & Roasted Mini Potatoes

Chocolate & Strawberry Crêpes

Honey covered Strawberries, Chocolate Shavings tucked into a Chocolate Crêpe
topped with Chantilly Cream

Plated Menus: Option 2

Garlic Shrimp

With Lime, Tomato & Chives

Chimi Churi Baseball Steak (Top Sirloin)

Lemon, Garlic & Parsley Marinated with a Touch of Chilli Flakes
With Scallop Potatoes & Local Seasonal Vegetables

Crème Brule

Vanilla flavoured
Custard like dessert topped with Caramelized Sugar