

# THE CASABLANCA HOTEL

## PLATED DINNER

Create one perfect Menu for your special event by choosing your favourite Salad, Entrée and Dessert in advance for your guests.

### *SALAD – Choose one in advance for all guests*

- Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

### *ENTRÉE - Choose one in advance for all guests*

- Pan Seared Boneless Chicken Breast with Maple Thyme Jus
- Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (10oz)
- Seared Beef Tenderloin with Red Wine Reduction (8oz)
- Grilled Salmon with Lemon Dill Butter Sauce
  - Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

### *SERVED WITH*

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato (One selection chosen for all guests)  
Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

### *DESSERT – Choose one in advance for all guests*

- Classic New York Cheesecake – Served with fresh Berry Compote.
- Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream
- Chocolate Raspberry Mousse Cake – Devil's Food Cake with light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

*Applicable tax and gratuities not included.*

**\*Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses**

# THE CASABLANCA HOTEL

## UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

### *SOUPS -- Choose one in advance for all guests*

- Roasted Red Pepper Bisque with Basil Puree
- Minestrone

### *PASTA -- Choose one in advance for all guests*

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
- Creamy Garlic Alfredo Penne
- Classic Cannelloni filled with Spinach & Ricotta cheese under pomodoro Sauce

*Applicable tax and gratuities not included.*

# THE CASABLANCA HOTEL

## 40 MILE CREEK DINNER BUFFET

*With a minimum of 30 people give your guests the freedom to choose their own meals by setting up a dinner buffet with a vast assortment of colourful Salads, savory entrées and delectable sweets. Can be served between 5:00 pm – 9:00 pm.*

Warm Rolls and Breads

### FOUR SALADS

Mixed Garden Green Salad with trio of Dressings  
Classic Caesar Salad with Smoked Bacon Crisps, Parmesan and Croutons on the side  
Broccoli Salad with Bacon and Cheddar Cheese  
Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

### THREE ENTREES

Slow Roasted Beef Au Jus (*Hand carved at the Buffet Table with a minimum of 50 people*)  
Grilled Chicken with Mushroom Tarragon Cream Sauce  
Baked Fillet of Salmon with Lemon Dill Butter Sauce

### PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

### VEGETABLES

Oven Roasted Potatoes with Fine Herbs or Steamed Baby Potatoes tossed with fresh Herbs and Garlic  
Fresh Vegetables

### DESSERTS

Fresh Sliced Fruit Display  
Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

**Pricing is subject to applicable tax, gratuity, and service charge. All subject to change.**

# THE CASABLANCA HOTEL

## SELECT A LA CARTE DINNER

*Every person is unique – so give your guests the freedom to choose their own entrées at your event in advance.*

Warm Rolls and Breads

### ***SALAD – Choose one in advance for all guests***

- Mixed Green Salad with Crisp Vegetables and Basil Balsamic Drizzle
- Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

### **PASTA**

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

### ***GUEST'S CHOICE OF ENTRÉE (Preselection)***

- Crisp pan-seared Chicken Supreme served with Dijon Mustard Cream Sauce
- Charbroiled Beef Tenderloin (8oz) with Mushroom and Shallot Marsala Jus
- Oven Roasted Salmon with Port Wine Butter Sauce
- Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

### **SERVED WITH**

- Fresh Vegetables
- Your Choice of Potato (One selection chosen for all guests)  
Mashed Potatoes – Garlic or Rustic Smashed **OR** Oven Roasted Potatoes with Fine Herbs

### ***DESSERT – Choose one in advance for all guests***

- Classic New York Cheesecake – Served with fresh Berry Compote.
- Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon
- Vanilla Ice Cream

Served with Coffee, Decaf and a Selection of Teas

**Applicable tax and gratuities not included. Minimum of 30 People**