

group dinner #1

available for any groups dining **in the restaurant**
OR up to a maximum of **25 people dining in the special event room.**
\$48/person

HOUSE-BAKED BREAD + HONEY BUTTER for the table

TO START

DAILY SOUP chef inspired

HOUSE SALAD mixed greens, seasonal vegetables, blueberry dressing [GF/DF]

MAIN DISHES

PASTA FEATURE chef inspired, always fresh *ask your server

SJG RISOTTO squash, shiitake mushrooms, red peppers, spinach, Grana Padano [V/GF]

CHICKEN CARBONARA house-smoked chicken, fettuccini, mushrooms, bacon, rich cream, Grana Padano, parsley

BUTTERMILK FRIED CHICKEN house brined + fried chicken cutlet, mustard demi veloute, roasted garlic mash, seasonal vegetables

BLACKENED HADDOCK seasonal vegetables, squash + shiitake mushroom risotto [GF]

PORK TENDERLOIN bacon-wrapped, maple apple + cranberry chutney, confit garlic mashed potato, seasonal vegetables [GF]

MEDITERRANEAN HUMMUS BOWL steamed rice, greens, garlic hummus, crispy chickpeas, pickled onion, cherry tomato, olives, cucumber, feta, vinaigrette [GF] *available Vegan

TO FINISH

Includes Coffee + Tea

WARM CHOCOLATE BROWNIE graham cracker dust + vanilla ice cream

CREME BRULEE CHEESECAKE dulce de leche

All prices are subject 15% HST and an automatic 18% Gratuity.

group dinner #2

available for any groups dining **in the restaurant**
OR up to a maximum of **25 people dining in the special event room.**
\$58/person

HOUSE-BAKED BREAD + HONEY BUTTER for the table

TO START

SEAFOOD CHOWDER shrimp, scallop, haddock

CAESAR SALAD crisp romaine, Grana Padano, bacon, fried chickpeas, house dressing [GF]

GATE SALAD greens, roasted beets, boursin cheese, salted walnuts, blueberry dressing [GF]

MAIN DISHES

PASTA FEATURE chef inspired, always fresh *ask your server

SEAFOOD RISOTTO shrimp, scallops, shiitake mushrooms, red pepper, spinach, cream, Grana Padano, lemon + leek risotto [GF] **also available vegetarian*

MISO GLAZED SALMON soy honey fried brussels sprouts, wasabi aioli, garlic mash

BLACKENED HADDOCK squash + shiitake mushroom risotto, seasonal vegetables [GF]

BUTTERMILK FRIED CHICKEN house brined + fried chicken cutlet, mustard demi veloute, roasted garlic mash, seasonal vegetables

CABERNET BRAISED BEEF cabernet + demi glace reduction, roasted garlic mash, fried shallots, seasonal vegetables

PORK TENDERLOIN bacon-wrapped, maple apple + cranberry chutney, roasted garlic mash, seasonal vegetables [GF]

MEDITERRANEAN HUMMUS BOWL steamed rice, greens, garlic hummus, crispy chickpeas, pickled onion, cherry tomato, olives, cucumber, feta, vinaigrette [GF] **available Vegan*

TO FINISH

Includes Coffee + Tea

WARM CHOCOLATE BROWNIE graham cracker dust + vanilla ice cream

CREME BRULEE CHEESECAKE dulce de leche

All prices are subject 15% HST and an automatic 18% Gratuity.