



Three Course Holiday Dinner Menu 2016

Guest choice of one item, pre-ordered, from each course.

To Start

Sweet Potato Bisque

with crème fraiche and crispy leeks

Pear & Gorgonzola Salad

with baby greens, local pears, spiced pecans, dried cranberries and figs, gorgonzola cheese and white balsamic vinaigrette

Main Selections

Slow Roasted Prime Rib

A 10oz cut cooked to your liking with mushroom cabernet jus, garlic mashed potatoes and seasonal vegetables

Stuffed Chicken Supreme

with feta, spinach, dried apricot, corn and quinoa stuffing, with gewürztraminer jus on a bed of white and wild saffron rice and seasonal vegetables

Cranberry Glazed Salmon

Cranberry and chardonnay wine jelly glazed salmon on a bed of white and wild saffron rice with seasonal vegetables

Something Sweet

Maple Walnut Apple Crumble

Cappuccino Crème Brulee

\$39.95 per guest plus 15% gratuity and HST. Minimum 25 guests, 3 hours allotted for event. Beverages not included in above pricing. Allergies, vegetarians and dietary restrictions can be accommodated with advance notice.

Executive Chef Carl Doede



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