



Three Course Holiday Dinner Menu 2019

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

To Start

Butternut Squash & Sweet Potato Bisque

with Pistachios and Crème Fraiche

Apple Cranberry Salad

Baby greens, local apples, candied walnuts, dried cranberries, shaved manchego cheese and maple balsamic dressing.

Main Selections

Slow Roasted Prime Rib

A 10oz cut cooked to your liking with Cabernet jus, Yorkshire pudding, garlic mashed potatoes and seasonal vegetables

Stuffed Chicken Forestière

Pan seared chicken supreme with herb and bread stuffing, with Riesling cream and wild mushrooms. Served with garlic mashed potatoes and seasonal vegetables

Asian Glazed Salmon

Miso crusted, pan seared Atlantic salmon with soy glaze and fresh scallions, served over blended wild rice and seasonal vegetables.

Something Sweet

Salted Caramel Apple Crumble

Warm Chocolate Lava Cake

with Fresh Raspberries and Whipped Cream

\$43.95 per guest plus 15% gratuity and HST (total of \$57.11 per guest) plus a \$150+HST venue fee. Minimum 30 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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