

COUNTRY INN & CONFERENCE CENTRE

Three Course Plated Meal

Choose one appetizer, entrée and dessert for the 3 course meal option APPETIZERS:

MIXED GREENS SALAD

tomato I cucumber I onion with onion & date balsamic dressing, or caper dressing, or herb dressing WEDGE SALAD

herbed white bean I shallot I tomato I garlic dressing with bread crumbs COCONUT SOUP chickpea I corn

BUTTERNUT SQUASH SOUP

pesto I parmesan cheese SEAFOOD CHOWDER

mussel I fish I scallop (additional \$8 per person) ENTREES:

BISCUIT & BUTTER - additional \$1.50 per person ISLAND TURKEY DINNER - \$45 per person mashed potato I stuffing I vegetable I gravy ISLAND PORK TENDERLOIN - \$50 per person roasted potato I vegetable I dijon cream ISLAND CHICKEN BREAST - \$55 per person Potato, vegetable hash, mushroom jus LEMON HADDOCK - \$50 per person Herbed rice I vegetable CRISPY SALMON - \$50 per person roasted garlic potato I vegetable arugula dressing

ISLAND LOBSTER - \$ Market price per person potato Salad I citrus slaw I warm butter
ISLAND BEEF TENDERLOIN - \$Market price per person layered potato I vegetable I beef jus
VEGETABLE PASTA - \$40 per person tomato I vegetable I basil I parmesan
CREAMY HERB RISOTTO - \$50 per person mushroom I cauliflower I parmesan

DESSERT:

BLUEBERRY CRUMBLE
vanilla ice cream
STRAWBERRIES & BISCUITS
vanilla whipped cream
CHEESECAKE (additional \$2 per person)
vanilla, chocolate or fruit
All pricing subject to taxes and gratuity