

Holiday Dinner Parties at Strathmere

(in effect Nov 15 - Dec 21, 2008, and extended through the month of January 2009)

Plated Dinner Menu - 2008

Appetizer

Butternut Squash Soup

Entrée

(please choose 2 entrees from the list below for your group)

Sugarbush Maple Salmon

Fresh Atlantic Salmon with a Canadian Maple Syrup Glaze

or

Beef Tenderloin

*Served to a medium doneness with Garlic Paste and Thyme
served with a Thyme infused au jus*

or

Raspberry Chicken

*Oven Roast Grain Fed Breast of Chicken with a Raspberry Balsamic Glaze
and a touch of Crème Fraiche served with a Red Wine Raspberry Reduction*

or

Parisienne Chicken

*Oven Roast Grain Fed Breast of Chicken topped with Baby Spinach, Roasted Red
Pepper, Caramelized Onion and Brie Cheese with a Dried Cranberry Cream Sauce*

or

Pork Tenderloin

Oven Roast with a Grainy Honey Mustard Sauce

*The above entrees served with **Parslied Mashed Potatoes** and Seasonal Vegetable Medley*

Dessert

(please choose 1 item for the group from the list below)

Chocolate Obsession Cake garnished with Fresh Fruit Coulis

or

Warm Apple Berry Crumble with Crème Anglaise

Coffee/Tea

Rolls & Butter

\$34.95 per person

plus applicable taxes and gratuity

Please refer to Strathmere's Special Event Price List
for facility information, pricing and other booking information

Ask about
luncheon menus!

Buffet Dinner Menu - 2008

Minimum 50, Sunday through Friday, Minimum 80, Saturday

Cold Medley

*Country Field Greens
Canadian Cheese Board with Assorted Crackers and Fruit
2 Seasonal Assorted Salads
Warm Artichoke and Parmesan Dip served with Assorted Toasted Pita Chips*

Hot Medley

(Please choose two entrees from the list below)

Sugarbush Maple Salmon

Fresh Atlantic Salmon with a Canadian Maple Syrup Glaze

or

Carved Prime Rib of Beef au jus

Oven roast and served to a medium doneness

or

Raspberry Chicken

*Oven Roast Grain Fed Breast of Chicken with a Raspberry Balsamic Glaze
and a touch of Crème Fraiche served with a Red Wine Raspberry Reduction*

or

Parisienne Chicken

*Oven Roast Grain Fed Breast of Chicken topped with Baby Spinach, Roasted Red
Pepper, Caramelized Onion and Brie Cheese with a Dried Cranberry Cream Sauce*

or

Pork Tenderloin

Oven Roast with a Grainy Honey Mustard Sauce

The above main entrees served with Parslied Mashed Potatoes and Seasonal Vegetable Medley

Dessert

Apple Berry Crumble with Crème Anglaise

Raspberry Cheesecake

Chocolate Obsession Cake garnished with Fresh Fruit Coulis

Coffee/Tea

\$39.95/person plus applicable taxes and gratuity

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