



Dinner Menus

Impress your guests with an incredible dinner menu prepared by our expert culinary team. Our buffet and plated menus are flexible and tailor-made to make your event exceptional.

Buffet

Includes freshly baked rolls with butter and coffee & tea service.

Salads

House Salad

Seasonal ingredients and house dressing

Caesar Salad

Romaine, smoked bacon bits, shaved asiago cheese, classic Caesar dressing, garlic croutons

Entrée

Choice of two, served with seasonal vegetables and your choice of herb rice, roasted potatoes or garlic mashed potatoes

Herb-Marinated Chicken Breast

Expertly grilled or seared, infused with our signature HCC spice blend, and served with bold three-pepper sauce

Slow-Roasted Sirloin Tip

Tender, perfectly cooked slices of beef, accompanied by a rich and savoury demi-glace

Oven-Baked Salmon Fillet

Delicately prepared with a charred lemon garnish and paired with a creamy dill sauce

Tri-Colour Tortellini Medley

Vibrant pasta pockets filled with rich cheeses, tossed in a silky Mediterranean-inspired cream sauce with hints of fresh herbs and spices

Hearty Baked Bean Casserole

Comforting blend of beans and spices, crowned with velvety sweet potato mash and topped with crispy spiced onion straws.

Dessert Display

Choice of one

Selection of cheesecakes

Selection of petit fours

Selection of tarts and pies

\$59.95 per person

*3rd entrée choice can be added for \$10.95 per person

Plated

Includes freshly baked rolls with butter and coffee & tea service.

Salads

Choice of one

Italiano Salad

Grilled calabrese bread slices topped with balsamic-macerated tomatoes and creamy burrata cheese, finished with fresh basil

Mixed Greens Salad

Fresh medley of spring greens, juicy tomatoes, crisp cucumber, and shredded carrots, lightly tossed in a tangy balsamic vinaigrette

Candy Stripe Salad

Hearty blend of romaine, kale, and arugula, garnished with roasted golden beets, vibrant candy-striped radishes, and creamy goat cheese crumbles, drizzled with a delicate rosé wine vinaigrette

Add Pasta

Additional charge of \$6.50 / person

Choice of one

Pasta alla Norma

Tender pasta tossed in a velvety Mediterranean-inspired sauce

Penne Marinara

Perfectly al dente penne pasta coated in a robust, slow-simmered marinara sauce

Cheese Tortellini al Sugo

Delicate cheese-filled tortellini bathed in a sweet summer tomato sauce, finished with a vibrant gremolata

Entrée

Choice of one

Lemon-Caper Chicken Supreme

Tender chicken supreme drizzled with a delicate lemon and caper sauce, topped with bright gremolata, served alongside rosemary-infused roasted potatoes and a selection of steamed market-fresh vegetables

Wild Mushroom Chicken Supreme

Juicy chicken supreme finished with a rich wild mushroom sauce, accompanied by creamy mashed potatoes and parsnips, roasted squash, and a drizzle of aromatic arugula oil

Pepero-Style Braised Beef

Slow-braised beef infused with a bold red wine, vegetable, and tomato reduction, served with silky mashed potatoes and a medley of roasted Mediterranean vegetables

Osso Buco with Barley Risotto

Fall-off-the-bone beef shank slow-cooked in a mirepoix and red wine sauce, paired with creamy barley risotto featuring sweet carrots and tender peas

Entrée Continued

Prime Rib

perfectly roasted prime rib accompanied by a savoury demi-glace and zesty chimichurri sauce, served with garlic mashed potatoes, steamed heirloom carrots, and a touch of horseradish

Baked Salmon

flaky salmon fillet encased in a crispy potato crust, paired with grilled squash, tender lima beans, and a fragrant wild rice pilaf

Vegan Harvest Plate

velvety sweet potato mash, a seared king oyster mushroom “steak,” hearty green and red lentil succotash, and a rustic trio of roasted carrots, parsnips, and turnips

Dessert

Choice of one

Chocolate Torte

with raspberry coulis & whipped cream

Tiramisu

delicate lady fingers soaked in espresso with mascarpone cheese + coffee liqueur

New York Cheesecake

with fresh berries & mint sprig

Berry Yogurt Delight

layers of light and airy sponge cake, silky vanilla pastry cream, and whipped yogurt, crowned with fresh strawberries and a dollop of luscious whipped cream

\$74.95 / person

Pricing is based on a minimum of 50 guests and subject to a 17% facility fee and 13% HST. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated.

Menu prices are valid until December 31st, 2026 and are subject to adjustments at anytime.