

PLATED DINNER SERVICE

Roast NY Striploin

Served with Forest mushroom fingerling saute, French beans and Asiago butter
\$28.99

Pan Seared Free range Chicken Breast
with a Apricot preserve & brown butter
mashed potato
\$26.99

Pan Seared Salmon Fillet with fennel, red
onion and orange salad,
rosti and sugar snap peas
\$26.99

Grilled Beef Tenderloin accompanied by
horseradish mashed potato, truffled tiger
shrimp and cherry tomato salad
\$34.99

Pommeray rosemary crusted

Corn fed Roast Beef
Served with mashed potato, seasonal
vegetables, forest mushroom saute &
balsamic kissed demi glace
\$26.99

Stuffed Turkey breast
Served with mini new potatoes, seasonal
vegetables and cranberry chutney
\$26.99

Roast Prime Rib au Jus
with mashed potato, oven roasted
vegetables and
Yorkshire pudding
(minimum 15ppl)
\$28.99

Boconcini and Basil
Stuffed Chicken Supreme with Proscuitto
Asiago ravioli and
roasted red pepper coulis
\$27.99

Vegetarian Options

Curried cashews and oven roasted vegetables with
with basmati rice and chickpeas, enhanced with Tahini
\$23.99

Sicilian free form lasagna with chevre, pesto, roasted red pepper tomato sauce
and toasted pine nuts
\$23.99

PLATED DINNER SERVICE

The main course includes choice of either soup or salad and dessert. Additional charges may apply to premium selections. All dinners are served with fresh dinner rolls, potato, rice or vegetable as listed, coffee and tea

Soup or Salad

Fire roasted tomato soup with poached boconcini infused basil oil

Butternut Squash Soup

Golden butternut seasoned with ginger, cinnamon, accompanied by pink lady apple salad

Chef's Soup of the day - Made daily with the freshest ingredients

Market greens with tomatoes, cucumbers and julienne of carrots, your choice salad dressing

Bouquet of sweet greens wrapped with a cucumber ribbon topped with a peppered Roma tomato drizzled with a balsamic vinaigrette (Add \$2.49)

Baby Romaine tossed in roasted garlic vinaigrette, herbed croutons, double smoked bacon and Asiago Cheese (Add \$1.79)

Sauteed Forest mushrooms, crisp snowpeas and caramelized onions with a shitake beef broth, potato dumpling and smoked cheddar lattice (Add \$2.49)

Dessert

Cranberry Apple Crostada served with chantilly cream

Individual Flan with Lemon curd and fresh berries

Raspberry Creme Brulee with Chocolate Michelette (Add \$2.50)

Individual White & Dark Chocolate Mousse Cake

Raspberry & Chocolate mousse cake

Stone Crock Bakery Famous Pies

Dutch Apple, Pecan, Cherry, Strawberry Custard

Turtle Style Cheesecake

St. Jacob's Catering Buffet

Cold Selection

Baby spinach, served with Roasted peppered pears, walnuts and asiago crisps
and a raspberry vinaigrette

Stone Crock Potato Salad

Asian Noodle Salad

Mediterranean platter with roasted red pepper dip, hummus, olives,
marinated vegetable and a variety of breads, pita and flatbread

Hot Selection

Chef's Choice of Potato & Vegetable

(Choice of Two Entrees)

Honey Cashew Chicken Breast with Mango Salad

Herb Roasted Chicken served with Tomato Basil Cream Sauce

Roast Beef with peppercorn cream and horseradish

Maple Dijon Roast Porkloin

Roast Leg of Lamb with Balsamic Rosemary Reduction

Schnitzel and Smoked Sausage Platter

Additional Carved Items

Bone-In Ham (minimum 40 ppl) \$2.49

Roasted Striploin with Wild Mushroom Compote \$4.99

Prime Rib Au Jus \$4.59

Crown Roast of Pork with Tomato Apple Chutney \$3.49

Chef's Variety of Fresh Fruit Pies and Cakes

\$28.49 per person

Chef's Premium Dessert Table

Chef's variety of tortes, assorted flans, fresh fruit pies
and pastries, with seasonal sliced fruit platter.

Add \$1.99 per person



St. Jacobs Country Style

Assorted Dinner Rolls with Butter
Garden Salad with 2 Salad Dressing

Fresh Vegetable Medley
Choice of: Mashed potato or Garlic Oven roasted potato

Main Entree
Choice of 2

Roast Beef
Roast Pork
Herb Roasted Chicken
Roasted Chicken with a Tomato Basil Cream sauce
Pork Platter~Sausage with schnitzel and sauerkraut

Dessert
Stone Crock Bakery pie
(Dutch apple, raspberry, cherry, Pecan, Strawberry Custard)
Chocolate Torte

Coffee and Tea
\$27/person