



THE MARSHES
at brookstreet

PLATED BANQUET MENU 2008

(All banquet dinners are served with dinner rolls)

Pricing is based on a 3 course meal including one salad, one main course, and one dessert

Granite or soup can be added at \$2.75 per person or 2 for \$5

SALADS:

Smoked salmon with micro greens, lemon, crostini, extra virgin olive oil, capers

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Tomato and Bocconcini with balsamic reduction

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Fresh Romaine lettuce with creamy garlic dressing, smoked bacon, parmesan cheese and lemon wedge

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Green salad with root vegetable chips

Served with a mandarin sauce

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Add Shrimp

\$5

**

Grilled Vegetables Salad
with melon and dried meats

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Add bacon wrapped scallops

\$5

GRANITES:

Orange lime fizz

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Cranberry

**

Strawberry

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SOUPS:

Roasted Red Pepper

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Tomato Basil

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Potato Bacon

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Chicken Vegetable

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Beef Lentil

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Cream of Wild Mushroom

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MAINS:

Chicken:

Stuffed Chicken Supreme
with red peppers and goat cheese

\$40

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Brie topped Chicken
with celery, onions and apples

\$40

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Chicken Supreme
with red current demi and mushroom

\$38

Fish:

Maple glazed Salmon Spiral

\$37

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Chile Salmon
with Key Lime sauce

\$37

Beef:

6oz Tenderloin Medallions
with red onion compote

\$55

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10oz Ribeye steak
with Dijon and horseradish demi

\$46

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8oz Striploin steak

\$42

ADD Shrimp Skewers
or Lobster & Crab Mix

\$7

All mains are served with your choice of vegetable and starch:

Vegetables:

Grilled Vegetables

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Steamed Baby Vegetables

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Starch:

Coriander roasted red skin potatoes

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Tri-coloured potato gratin

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Garlic herb mashed potatoes

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Rice Pilaf

DESSERTS:

Crème Brulee

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Raspberry Mousse

Chocolate sponge cake, raspberry mousse and raspberry mirror

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Tiramisu

Vanilla sponge cake flavoured with rum and coffee, mascarpone.

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Truffled Pearl

Chocolate butter biscuit, whipped dark chocolate ganache.

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Casino

Almond and hazelnut biscuit, light chocolate cream, raspberries, purse shaped
chocolate velvet look

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Wilberry Mousse

Chocolate sponge cake, strawberry, raspberry and blueberry mousse

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Marinated Fruit Salad

Seasonal fresh fruit marinated in Grande Marnier and citrus zest

Prices do not include tax or gratuity