

# WINTERBASH

*Seated Dinner*



\$60++ PER PERSON\* *minimum of 100 guests · available until March 2022*

INCLUDES *three course menu · décor · preferred hotel room rate*

## APPETIZER

### SEASONAL SALAD

*mixed greens, local seasonal ingredients, vinaigrette*

### MARINATED MEDITERRANEAN

*cucumber, kalamata, feta, chickpeas & sundried tomato dressing*

### CAESAR SALAD

*romaine, pancetta, shaved asiago, house croutons & creamy garlic dressing*

### CRANBERRY SALAD

*cranberry, roasted chickpeas, feta, mixed greens, apple cider vinaigrette*

## ENTRÉE

### SEARED CHICKEN SUPREME

*finished with choice of sauce: lemon garlic reduction · sundried tomato pesto · spinach, asiago, bacon cream · smoked tomato & lot 40 rye glaze · mushroom & aged cheddar cream · bacon, onion, thyme demi-glaze*

### BAKED SALMON

*with lemon & caper beurre blanc or bearnaise sauce*

### PORK LOIN

*roasted with choice of apple dijon, lot 40 rye & maple glaze sauce or bacon, onion, thyme demi-glaze*

### TOP SIRLOIN + \$5

*with choice of herb butter or peppercorn jus*

### LOCAL GRAIN-FED TURKEY

*garnished with herbs*

*Accompanied by seasonal vegetable & your choice of one: herb roasted potatoes · crushed russet potato · potato gratin*

## DESSERT

### GOURMET PARFAIT

*s'mores · pumpkin latte*

### MASON JAR CRUMBLE

*field berry · apple peach*

### SALTED CARAMEL CHEESECAKE

*menu subject to change*

## BAR

### HOST BAR

*3 hours: \$21 per person++*

### CASH & CONSUMPTION BAR

*available upon request*

## DÉCOR

COCKTAIL HIGH TOP TABLES

BACKGROUND MUSIC

TABLES + KING LOUIS CHAIRS

LINENS

CENTERPIECES

LED LIGHTING

STAGING

MICROPHONE, PODIUM + SOUND SYSTEM

A/V (SCREEN + PROJECTOR)

*additional charge of \$150 + hst*

INFO@CARMENS.COM

905-387-9490

\*+ facility fee 17% + HST 13% per person

**CARMEN'S**