

## **DINNER GROUP MENU – 1**

### **APPETIZER**

Celery root puree with brown butter and celery hearts

### **MAIN COURSE**

Choice of

Boneless beef short ribs, roasted vegetable orzo and natural jus

Pan seared Spanish mackerel with zucchini, eggplant, chorizo, and cherry tomato

Strozzapretti puttanesca with fresh cherry tomato, olives and capers

### **DESSERT**

Choice of

Flourless chocolate torte with dolce pecan ice cream

Selection of fruit and ORO sorbet

Tea / Coffee

\$59.95 per guest plus taxes and gratuities

The logo consists of a solid black vertical rectangle. Inside the rectangle, the letters 'O', 'R', and 'O' are stacked vertically in a white, bold, sans-serif font. The 'O's are larger than the 'R'.

## **DINNER GROUP MENU – 2**

### **APPETIZER**

Romaine hearts with crisp house made pancetta, creamy bacon dressing and Grana Padano

### **MAIN COURSE**

Choice of

10 oz. Wellington County Ontario Striploin with horseradish bacon smash potato and buttered asparagus

Alaskan black cod with forbidden black rice, grilled corn and red pepper

Hand rolled sheep's milk ricotta gnocchi with brown butter, caramelized onion, roasted peppers, french beans and Grano Padano

### **DESSERT**

Choice of

Flourless chocolate torte with dolce pecan ice cream

Selection of fruit and ORO sorbet

Tea / Coffee

\$72.95 per guest plus taxes and gratuities



## **DINNER GROUP MENU – 3**

### **APPETIZER**

Baby arugula with preserved mushroom, artichoke, caper berry, roasted garlic, goat cheese and grainy mustard balsamic dressing

### **MAIN COURSE**

Choice of

Ontario beef tenderloin with horseradish bacon smashed potato and roasted king oyster mushroom

Arctic char with variegated baby carrots and spiced tomato fricassee

Mushroom pizza with Italian fontina and fresh thyme

### **DESSERT**

Choice of

Banana chocolate cake with espresso ice cream

Selection of fruit and ORO sorbet

Tea / Coffee

\$74.95 per guest plus taxes and gratuities

