

Lindsay Inn Plate service

Elegant Chicken.....\$17.35

Appetizer: Butternut squash soup

Main Course: Tender chicken breast cooked in creamy white wine and mushroom sauce served with roasted seasoned potatoes and steamed seasonal vegetables.

Dessert: Our homemade carrot cake with cream cheese icing.

Caramelized Chicken.....\$19.95

Appetizer: Mixed greens served with a light vinaigrette dressing

Main course: A tender chicken breast smothered with a caramelized garlic and sugar mixture and baked to golden brown served with fettuccini Alfredo and sweet peas steamed with butter.

Dessert: Angel food cake with cream and fresh berries.

Stuffed Pork Tenderloin.....\$17.35

Appetizer: Melon with prosciutto

Main course: Stuffed pork tenderloin served with a red wine reduction and onion and garlic roasted potatoes and a medley of mixed vegetables steamed in butter.

Dessert: Home style apple crisp.

- All menus include a coffee or tea service with dessert.
- All prices are subject to 8% PST and 6% GST and 15% gratuity
 - Minimum 20 guests for food service.

Lindsay Inn Plate Service (page 2)

Glazed Pork.....\$17.95

Appetizer: Italian garden salad (romaine & iceberg lettuce, red onion, black olives served with our own Italian vinaigrette dressing)

Soup: Cream of potato soup

Main course: Baked pork tenderloin drizzled with a savory reduction served with apple sauce, golden mashed potatoes and glazed baby carrots.

Dessert: Mini cheesecake served with a fresh berry mix

Festive Turkey.....\$22.25

Appetizer: 2 crepes stuffed with creamy chicken and mushroom filling.

Soup: Pumpkin and almond bisque

Main course: Oven roasted turkey and stuffing covered in homemade gravy served with creamy mashed potatoes, and steamed corn with butter.

Dessert: Cranberry Strudel coffee cake

Beef Tenderloin.....\$27.55

Appetizer: Dartois Florentine (Philo pastry filled with spinach and feta cheese baked and served on a savory pepper and green pea sauce)

Salad: Chef Salad served with vinaigrette dressing

Main course: Baked beef tenderloin served with a Portobello mushroom sauce, seasoned roasted potatoes, and steamed julienne of mixed vegetables.

Dessert: Chocolate truffle loaf with sweet raspberry sauce.

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Lindsay Inn Plate service (page 3)

Prime Rib.....\$39.95

Appetizer: Mixed greens with a raspberry vinaigrette.

Soup: Carrot peppercorn soup

Main course: Prime rib (cooked to medium rare) topped with our homemade Yorkshire pudding served with mashed potatoes, and homemade beef gravy, baby carrots and horseradish on the side.

Dessert: A white chocolate box filled with berries.

Dover Sole.....\$20.95

Appetizer: Meaty seafood chowder with shrimp, scallops and crab meat.

Main course: Dover sole baked to perfection and drizzled with a lemon dill sauce served with steamed rice and fresh vegetables.

Dessert: Crepes Suzette. (2 crepes filled with citrus fruits drizzled in amaretto and lemon.)

Cornish Hen\$28.75

Appetizer: Marinated vegetable and spinach salad

Soup: Butternut squash soup.

Main Course: Cornish hen stuffed with wild rice and pepper stuffing, braised vegetable medley

Dessert: Almond chocolate torte with raspberry sauce.

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