

## hot & cold displays

cheese platter \$135  
(1kg of 4 different cheeses)

charcuterie board \$149  
(1kg varied charcuterie with pickles and preserves)

deviled eggs \$48  
(30 pieces)

banquet sandwich tray \$96  
(40 banquet style sandwich triangles)

fruit tray \$75  
(5 different fruits and berries with vanilla yogurt dip)

mexi dip and organic tostadas \$46  
(salsa, cream cheese, sour cream, cheddar cheese)

hummus and french bread platter \$55

dessert tray starting at \$79  
(cocktail style mini desserts and pastries)

vegetable tray with dip \$59  
(seasonal variety of 5 different vegetables plus dip)

smoked salmon platter \$115  
(approximately 2.5 pounds of smoked salmon,  
caper cream cheese bread or crackers)

meatballs \$59  
(chaffer, 70 pieces, marinara and parmesan cheese, bbq  
or sweet and sour)

spinach & artichoke baked bread bowl \$45

## hors d'oeuvres

bacon wrapped scallops \$139  
(50 pieces)

panko breaded shrimp \$75  
(45 pieces)

cod cakes with dill tarter \$69  
(24 pieces)

seared beef tenderloin & marinated  
mushroom skewers \$99  
(12 pieces)

pork tenderloin medallions with  
mango ginger chutney \$48  
(16 pieces)

chicken souvlaki skewers \$89  
(22 pieces)

grazing table \$259  
(charcuterie and cheese, pickles, preserves, fruit, nuts,  
crackers and variety of breads)

looking for menu choices that are off the grid?  
we can help you design a personal menu



**Leaside Manor**

For more information, contact: Nicole Bailote - nbailote@theleasidegroup.com  
p: 709 754 5800

The following items have been listed to enable you to design a menu appropriate for your event. All plated dinners must consist of a **three (3) course minimum**. Guaranteed number in attendance and **final meal** selections are required one week **prior to the event**. Should you require any assistance with your menu, please do not hesitate to **contact us** for our advice.

All Entrees are served with Chef's selection of mashed potato, roasted potato or rice and seasonal vegetables of the day. All meals are served with tea and coffee.

### **Salads - Choose one option**

Caesar salad  
Garden salad

### **Main Course - Limit of two choices\***

Traditional Stuffed Chicken - Chicken breast stuffed with savory dressing and served with gravy.

Chicken Champignon - A grilled breast of chicken served with a light mushroom sauce.

Traditional Turkey Dinner - \*single choice only

Roasted Turkey served with savory dressing and homemade cranberry sauce.

Pork Tenderloin - Pork tenderloin served with cream sauce.

Beef Tenderloin - Served with rich peppercorn and red wine sauce.

Creamy Dill Salmon - Baked Salmon Served with a creamy dill sauce.

Pan Fried Cod - Served with Scrunchions.

Cod au Gratin - Baked in a creamy sauce topped with aged cheddar.

### **Dessert - choose one option**

Leaside Berry Crisp - Warm Newfoundland wild berries topped with a crisp oat crumble, served with a dollop of cream.

New York Style Cheesecake - Served with berry or chocolate sauce and fresh cream.

Chocolate Cake - Belgium Chocolate Cake Served with a warm ganache.



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