

# New Years Eve Marche Dinner

## **Soup, Breads and Spreads**

Roasted Sweet Potato Soup  
Assorted Homestyle Baked Breads & Rolls  
Hummus Tahini & Butter

## **Seasonal and Festive Salad Creations**

Heritage Greens with Dried Cranberries, Apple Chips, Almonds & Cider Vinaigrette  
Broccoli & Cheddar Salad  
Festive Panzanella Salad  
Red Skin Potato Salad with Bacon, Red Onion & Mustard Dressing  
Root Vegetable Slaw with Maple Vinaigrette

## **Antipasto**

Roasted Red Peppers | Marinated Artichoke Hearts | Smoked Cheddar  
Prosciutto & Cured Meats | Olives & Pickled Onions

## **Aqua**

Cold Smoked Salmon with Capers  
Jumbo Prawns with Cocktail Sauce and Lemon  
Chilled Seafood Salad  
Oysters with Traditional Garnishes  
Steamed Mussels in Coconut Curry Broth  
Pan Roasted Basa with Fennel, Heirloom Cherry Tomatoes, White Wine & Blood Orange Butter Sauce

## **Hot Selections**

Chef Carved Rosemary Roasted Prime Rib of Beef au Jus  
Roasted Chicken Cacciatore  
Five Spice Pork Tenderloin with Baby Bok Choy  
Braised Lamb "Navarin"  
Garlic Mashed Potatoes  
Honey Roasted Seasonal Root Vegetables

## **Sugar Therapy**

Horseshoe's Traditional Sticky Toffee Pudding | Chocolate Chip Canoli's | New York Style Cheese Cake  
Apple Pie | Strawberry-Rhubarb Pie | Butter Tarts | Red Velvet Cupcakes | Caramel Carrot Cake Cheesecake  
Ontario & Quebec Cheese Board with Crackers & Fruit

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### **Pricing:**

\$59.99 for Adults  
\$24.99 for Children under 12  
No charge for children 4 and under

### **To Book a Table:**

Please call the Front Desk at  
(705) 835-2790 x 1349

Reservations required