



Group Dinner Menu ~ Plated Service

*Choice of: ONE Soup OR Salad plus ONE Main Entrée and ONE Dessert
(A fourth course option is available)*

Soups

3.50

Tomato and Roasted Garlic Soup

A velvety smooth soup accented with roasted garlic

Maple Corn Bisque

A creamy puree of sweet corn lightly flavoured with maple syrup

Wild Mushroom Soup

A puree of forest mushroom enhanced with fresh garden herbs

Butternut Squash Soup

A puree of butternut squash topped with toasted walnuts

Roasted Red Pepper Bisque

A smooth puree of roasted peppers finished with cream

Potato and Leek Soup

Traditional favourite served warm or chilled

OR

Salads

6.50

Mixed Green Salad

Served with toasted almonds and citrus vinaigrette

Baby Spinach Salad

Served with marinated mushrooms and balsamic-Dijon dressing

Tomato and Feta Cheese Salad

Served on a bed of greens with balsamic-olive oil dressing

Apple and Blue Cheese Salad

Served on a bed of greens with toasted walnut vinaigrette

Caesar Salad

Served with herbed croutons and Parmesan cheese



Main Entrée

Grilled Chicken Breast 16.00

Served with steamed mini red potatoes and orange champagne sauce

Roasted Pork Tenderloin 17.00

Served with herbed mashed potatoes and maple Dijon glaze

Grilled Salmon Fillet 18.00

Served with roasted mini red potatoes and citrus vinaigrette

Mushroom Stuffed Chicken Breast 19.00

Served with herbed mashed potatoes and roasted garlic demi-glaze

Poached Ontario Pickerel 19.00

Served with steamed mini red potatoes and lemon maple cream sauce

Pan Seared Duck Breast 22.00

Brome Lake duck breast pan seared and served with herbed mashed potatoes and blackberry peppercorn sauce

Roasted Beef Tenderloin 29.00

A filet of Canadian beef roasted and served with a potato cake, caramelized onions and maple balsamic butter sauce

Desserts

New York Style Cheesecake 7.00

Served with maple blueberry sauce

Chocolate Truffle Cake 7.00

Made with an almond crust and served with caramel sauce

Chocolate Mousse Cake 7.00

Served with raspberry coulis

Lemon Poppy-Seed Pound Cake 5.00

Served with mixed berry compote and whipped cream

Apple Crisp 5.00

Served with vanilla ice cream

Fresh Fruit Tart 6.00

Made with seasonal fruit and puff pastry

Coffee and Tea

Plus all taxes and 15% gratuity

The Gananoque Inn reserves the right to limit the number of menu options based on number of guests.