

# DINNER PACKAGES

## GUNS N' ROSES – 8:00PM

Monday, January 25th, 2010

Talbot Bar and Grille – 6:00pm

### GUNS N' ROSES

#### Dinner Menu

##### Appetizers

Grilled porcini mushroom & goat cheese crostini  
Served with balsamic vinegar & extra virgin olive oil

##### Maple butternut squash soup

Served with herbed croutons

##### Entrées

##### Smoked pork chop

Bacon wrapped smoked pork chop glazed with maple syrup, served on a bed of roasted mini red potatoes with seasonal vegetables

##### Pan seared salmon

Served with a creamy leek & citrus sauce on a bed of roasted mini red potatoes and seasonal vegetables

##### Roasted vegetable lasagna

Roasted sweet peppers, fennel, red onions, tomatoes layered over lasagna and smothered in a rich béchamel and tomato sauce

##### Dessert

Tiramisu stack with chocolate

**CALL NOW TO RESERVE YOUR SEATS:**

**519-667-5744 or 519-667-5741**

**\$134.95 Per Person**

Includes ticket, meal, taxes & gratuity – drinks are additional

Event seating is either along the rail or in Sections 210.

A \$6 per order service fee will apply.

*John Labatt*  
CENTRE

