

DINNER PACKAGES

Jann Arden – 8:00pm
Wednesday January 20th, 2010
Talbot Bar and Grille – 6pm

Appetizers

Mini Baked Bries

Warm baked brie wrapped in a sweet buttery phyllo pastry served with strawberry coulis and panini crisps

or

Bourbon Glazed Bacon Wrapped Scallops

Peppered bacon wrapped scallops grilled to perfection then glazed with a maple bourbon sauce served with mixed greens and cocktail aioli sauce

Entrées

Smoked Pork Chop

A juicy smoked double boned pork chop stuffed with house made sausage stuffing and grill seared to perfection topped with an apple reduction served with roasted mini potatoes and seasonal vegetables

or

Bing Cherry Glazed Salmon

Herb seared filet of salmon served with a light nappe of bing cherry reduction then along side roasted mini red potatoes and seasonal vegetables

or

Mushroom & Fontina Cheese Potato Gnocchi

Tender sautéed mushrooms reduced in a rich cream of fontina sauce tossed with plump potato gnocchi

Dessert

Mint Chocolate Cake

A rich mint chocolate cake with vanilla bean ice cream and smothered in chocolate sauce

\$98.95 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 charge will apply

Call Now to Reserve Your Seats
519-667-5741 or 519-667-5744

John Labatt
CENTRE

