

DINNER PACKAGES

John Labatt
CENTRE

Johnny Reid
Sunday November 14th, 2010
Talbot Restaurant – 5:30pm
Show – 7:30pm

Dinner Menu

Appetizers

Your choice of

Butternut Squash & Pear Soup

Served with a goat cheese crostini & spiced pear chutney
or

Garlic Butter & Brie Crostini

Warm Brie & garlic butter melted together on a toasted crostini

Entrees

Your choice of

Honey Dijon Pork Chop

Served with skin on mashed red potatoes
& roasted root vegetables
or

Cornmeal Crusted Catfish

Served with a cherry tomato caper salsa & a white wine butter
sauce; with skin on mashed red potatoes & roasted root
vegetables
or

Four Cheese Ravioli

Tossed in a rich tomato & herb sauce

Dessert

A Rustic Apple & Pear Tart

Topped with caramel ice cream & crème Chantilly

519-667-5744 or 519-667-5741

\$109.95 Per Person

Includes ticket, meal, taxes & gratuity – drinks are additional
Event seating is either along the rail or in Sections 210. A \$6 order charge applies.

