



Five Oaks

DINNER
SAMPLE MENU

SERVING STYLE

Our meals are prepared banquet style in order to properly accommodate multiple groups on-site at the same time. To meet the needs of all guests at Five Oaks, our meals are pre-planned by our catering team.*

Here are some sample menus to give you an idea of what to expect when dining with us.

PRICING

- \$21.00 per person (Adult 13+)
- \$16.00 per person (Children 12 and under)

No additional taxes or gratuity

CONTACT

Interested in booking catering? Please contact Chef Michael to start the process:

DINNER #1

- Grass-fed Local Roast Beef
- Rosemary Demi-Glace
- Garlic and Thyme Mashed Potatoes
- Roasted Root Vegetable Medley
- Fennel and Apple Salad
- Life Salad
- Desserts and Sweets

DINNER #2

- Triple Layer Lasagna
- Garlic Toast
- House-Made Caesar Salad
- Sautéed Garlic Broccoli
- Dessert Squares, Pie, Cake, etc.

DINNER #3

- Mesquite Smoked Chicken
- Creamy House-Made Mac 'n Cheese
- Sautéed Greens
- Roasted Root Vegetables
- Spinach and Apple Salad
- Desserts and Sweets

Meals are served with an Assortment of Juices, Teas and Coffee

***All meals can be modified and adjusted for allergies and special dietary requirements**



catering@fiveoaks.on.ca



[@fiveoakscentre](https://www.instagram.com/fiveoakscentre)



519-442-3212 x27



www.fiveoaks.on.ca