



STARTERS

SALADS

- \$9 **Mesclun Mix Field Greens**
Pinot Noir blueberry vinaigrette with artisan goat cheese and flat bread
- \$9 **Baby Spinach and Watercress Salad**
braised Vidalia onion, asparagus, tomato, walnut, and Champagne vinaigrette
- \$9 **Tender Greens with Citrus Roasted Pear and Aged White Cheddar Crisp**
Cave Spring Riesling vinaigrette
- \$10 **Baby Spinach Salad with Butter Poached Shrimp**
roasted red onions, feta cheese and grape tomatoes
- \$10 **Piled Leaves of Baby Romaine**
roasted garlic vinaigrette, charred tomato salsa and shaved Pecorino cheese
- \$10 **Arugula Salad with Preserved Summer Peaches**
blue cheese, toasted hazelnuts, 25-year-old balsamic vinaigrette

SOUPS

- \$9 **Summer Gazpacho**
smoked olive oil with basil-scented crouton
- \$9 **Roasted Butternut Squash**
with curried apple
- \$9 **Roasted Leek and Potato**
with garlic spinach
- \$9 **Roasted Tomato with Basil Crème Fraîche**
with parmesan crouton
- \$9 **Woodland Mushroom and Caramelized Onion Bisque**
with truffle oil and herbed crostini
- \$9 **Roasted Carrot, Apple and Ginger**
with tarragon cream



COLD APPETIZERS

- \$12 **Vine Ripened Tomato, Bocconcini and Arugula Cress**
artisanal olive oil and eight-year-old balsamic
- \$12 **On The Twenty Smoked Salmon**
dijon aioli, shaved sweet onions, capers and sunflower seedlings
- \$14 **Traditional Antipasto Plate**
Prosciutto and melon, spiced olives, bocconcini cheese, balsamic marinated
grilled vegetables, white bean and goat cheese spread
- \$15 **Classic Shrimp Cocktail**
with Traditional Garnishes

HOT APPETIZERS

- \$9 **Penne Rigate with Marinara Sauce**
Pecorino romano cheese and crispy basil
- \$11 **Baked Tomato, Stuffed with Leek, Fennel and Yellow Pepper**
Asiago cheese sauce and basil pesto
- \$11 **Truffled Mushroom and Ricotta Cannelloni**
fresh tomato and thyme coulis
- \$12 **Maple Glazed Quail**
Bacon, corn and potato 'chowder'
- \$12 **Baked Herb and Garlic Goat Cheese in Phyllo Pastry**
watercress shoots and red currant sauce
- \$14 **Seared Sea Scallop**
wild mushroom risotto, Baco Noir balsamic glaze



LUNCH ENTRÉES

All beef items are prepared medium rare for all guests unless otherwise requested.

- \$24 **Maple Ginger Glazed Boneless Quail**
Stuffed with chorizo sausage on a wild rice pancake, Cabernet cherry jus
- \$25 **Mustard Crusted Breast of Chicken**
goat cheese and fingerling potato mash, bacon-fried greens and a lavender-honey jus
- \$25 **Seared Atlantic Salmon**
Pesto risotto, grilled fennel and tomato, leek and tarragon cream
- \$25 **Grilled Shrimp and Seared Sea Scallop**
fennel-scented purple potatoes, sturdy greens in a Champagne shallot cream
- \$25 **Roasted Smoked Pork Loin**
roasted garlic-ermite cheese cream sauce, sweet potato mash
- \$27 **Seared Beef Tenderloin**
bacon-onion mushroom jus and garlic cheddar mash
- \$29 **Grilled Canadian Prime Striploin**
green peppercorn cream and roasted new potato



DINNER ENTRÉES

All beef items are prepared medium rare for all guests unless otherwise requested.

- \$34 **Seared Atlantic Salmon**
pesto risotto, grilled fennel and tomato, leek and tarragon cream
- \$34 **Mushroom Panko Crusted Halibut**
new potato, rainbow chard and fine bean sauté with tomato butter
- \$34 **Roasted Chicken Breast**
stuffed with caramelized onion, apple and cheddar
steamed mini potatoes under Chardonnay butter sauce
- \$35 **Roasted Boneless Half Chicken**
garlic mashed potato, bacon-fried greens, roasted tomato jus
- \$36 **Mushroom and Parmesan Stuffed Boneless Cornish Hen**
rosemary roasted potato, lemon-scented jus
- \$34 **Grilled Double Cut Pork Chop**
white cheddar gratin, fruit mustard with pearl onion jus
- \$38 **Mustard Crusted Veal Rib-Eye Roast**
wild mushroom risotto, braised leeks, natural pan juices
- \$38 **Roasted New York Strip Steak**
roast garlic mashed potato, brown butter hollandaise
- Add \$5 for “surf and turf” — Two Black Tiger Shrimp
- \$39 **Roasted Beef Tenderloin**
balsamic roasted forest mushrooms, braised Vidalia onions, scalloped potatoes,
in Cave Spring Cabernet jus



VEGETARIAN ENTRÉES

All items can be prepared Vegan-friendly.

Navy Bean and Split Pea Cabbage Roll

with cauliflower mash, tomato and lemongrass coulis

Butternut Squash Risotto Cake

with zucchini crown, root vegetable crisps, chai cream and tomato jam

Roasted Eggplant and Garlic Parcel

Moroccan-spiced lentils, sweet tomato and hot pepper relish

Five Bean, Roast Garlic, Cherry Tomato and Baby Vegetable Ragoût

served over baked polenta

Grilled Portobello Mushroom

layered with grilled zucchini, peppers, eggplant, onions, ricotta and spinach, on tomato purée



DESSERTS

\$10 per person plus taxes & gratuities, includes coffee or tea

Traditional Vanilla Crème Brûlée

with fresh fruit garnish and shortbread cookies*

Chocolate and Caramel Mousse Bomb

with white chocolate cream*

Caramelized Lemon Tart

with blueberry compote***

Lemon Meringue Pie

with strawberry-basil salsa*

Seasonal Fruit Crumble Pie

with vanilla ice cream*

Brown Butter Pound Cake

with Riesling poached fruits and maple cream

Dark Chocolate Marquise

with sour cherry and Amaretto Crème Anglaise***

Warm Sticky Toffee Pudding

with Cinnamon Crème Anglaise and roasted pears

White Chocolate Cheesecake

with summer berry compote and orange caramel jus*

Summer Fruit Shortcake

with Chiffon sponge, Vanilla Chantilly and fresh fruit or berries
(only available June through August)

***contains nuts, *available gluten free – please arrange with your coordinator

Cheese Course

Please refer to our current à la carte menu for selection and pricing.



CHILDREN'S MENU

\$25 per child aged 2-12.

Please select one starter, one entrée and one dessert:

STARTERS

Veggie Sticks and Ranch Dip

Cheese and Apple Slices

Simple Green Salad

Chicken Noodle Soup

ENTRÉES

Penne Pasta with Tomato Sauce

Chicken Fingers and French Fries with Vegetables

Grilled Chicken Breast with Mashed Potatoes and Vegetables

Grilled Cheese Sandwich and French Fries

Half Portion of the Adult Entrée

DESSERTS

Ice Cream with Chocolate Sauce and Cookies

Ice Cream Cookie Sandwich

Fresh Fruit with Vanilla Yogurt Dip



HORS D'OEUVRES

\$24.00 per dozen plus taxes & gratuities

HOT

- Sesame Seed Chicken Tenders, Icewine Mustard Aioli
- Duck Confit and Cashew Spring Rolls, Chili-Orange Sauce
- Honey-Soy Glazed Beef Satays, Green Peppercorn Aioli
- Warm Comfort Cream Brie Cheese, Vidalia Onion Marmalade, Sourdough Crostini
- Wild and Tame Mushroom Goat Cheese Tartlet with Spiced Wine Mousse
- Lemon-Thyme Crispy Calamari, Cilantro-Pepper Mayo
- Hot Smoked Salmon Salad, Dill Potato Mousse and Pommery Mustard
- Crispy Falafel with Minted Yogurt and Marinated Cherry Tomatoes

COLD

- Grape Tomato, Red Onion Chutney, Asiago, Vol-Au-Vent
- Goat Cheese and Icewine-soaked Sultanas Terrine on house-made Brioche
- Chicken Liver Pâté with Onion-Gamay Chutney
- Creamy Smoked Trout and Toasted Pistachio on a Spinach Pancake
- Crab, Avocado, and Cucumber Sushi, with Soy-Wasabi Dipping Sauce
- Beef Carpaccio, Garlic Sourdough Crisps, Extra Virgin Truffle Oil and Grana Padano
- Olive Puff Toast with Salmon Mousse, Beet Relish and Dill Sour Cream

SPECIALTY HORS D'OEUVRES

\$30.00 per dozen plus taxes & gratuities

- Foie Gras Parfait with Cave Spring Wine Jelly on Toasted Brioche
- Rosemary Grilled Ontario Lamb Chop with Feta Cheese Mousse
- Double-smoked Bacon-wrapped Sea Scallop with Confit Tomato-Fennel Relish
- Jumbo Shrimp Spring Roll with Sweet Chili-Citrus Sauce
- Cornmeal Crusted Clams on the Half Shell with Caper Aioli
- Crispy Oysters with Chili Relish
- Fresh Shucked Oysters with Chardonnay Jelly, Apple Foam
- Pork Tenderloin Brochette with Apple and Parsnip, Sage Cream

*Please choose any combination of items from the above selection to a maximum of four choices.
Crudit , dips and crostini included with a minimum order of 20 dozen.*



BEVERAGES

- Inn On The Twenty provides ice, mixes and glassware. All charges are based on consumption; prices do not include HST or gratuity.
- If a requested item is not stocked by Inn On The Twenty, a predetermined quantity can be special ordered for your event. The entire special order will be applied to your invoice, regardless of consumption.
- Bar set-up is at the discretion of Inn On The Twenty and is based upon the final number of guests and beverage requirements of the event. If you would prefer to have a dedicated bar set up in the room, please speak to your coordinator regarding applicable bartending fees.

Aperitifs, Single Malt Scotches, Liqueurs

Premium Bar Brands

Bacardi Rum, Canadian Club Rye, Stoli Vodka, Beefeater Gin, Ballantyne Scotch

Domestic Beer

Coors Light, Sleeman Honey Brown, Molson Canadian, Molson Export

Premium Beer

Creemore Springs, Steam Whistle

Import Beer

Corona, Heineken

Soft Drinks, Juices and Mineral Water

A complete Wine List is available upon request.

Consider Adding a Specialty Cocktail

Martinis

Classic Martini

Icewine

Apple, Chocolate, Lychee

Cocktails

Mojito

Sangria

Singapore Sling

Mimosa