LUNCH - WINTER 2012

$38

ASSORTED GREENS
Served with miso & wasabi dressing & tomatoes
Or
Swiss onion

BEEF FLANK STEAK
With potato cakes, baby beets, green beans and goat cheese
Or
Seared salmon filet with roasted spices
Served on couscous & braised spinach, asparagus & tomato butter sauce

CHOCOLATE CAKE
With pudding and dolce de Leche ice-cream
Or
Fresh seasonal fruit plate

$43

ROMAINE
Tossed in a creamy garlic egg dressing and bacon
Or
Salmon chowder
Or
Beef satays
Basted with squished grapes, green onion and soy

PAN SEARED HALIBUT
With a black bean hummus and falafel
Or
Zurich style schnitzel and rosti potatoes
Thinly sliced pork with a mushroom cream sauce
Or
Grilled chicken
Baked with mozza, eggplant and tomatoes, with spinach and tomato deep risotto ball

ARNOLD PALMER BRULEE
Earl Gray tea and fresh lemon
Or
Peanut butter cheesecake
Served in a chocolate cup with peanut sauce
Or
Fresh seasonal fruit plate

$48

PORK BELLY AND BABY BEET
Served with roasted pear, walnuts and arugula
Or
Swiss onion
Or
Grapefruit salmon gravlax
With crème fraiche and a cucumber sesame salad

PAN SEARED HALIBUT
With a black bean hummus and falafel
Or
Miso glazed giant prawn
With black rice and ginger buerre blanc
Or
Beef flank steak
With potato cakes, baby beets, green beans and goat cheese

CHOCOLATE CAKE
With pudding and dolce de Leche ice-cream
Or
Passion fruit panna cotta
With a blue passion fruit macaroon
Or
Fresh seasonal fruit plate

HORS D'OEUVRES LIST

When selecting hors d'oeuvres for a function, based on your selections we will prepare
one piece of each item per person.
For Example: if you select #'s 1, 2 & 3 for a party size of 12, we will prepare 12 pieces of #1,
12 Pieces of #2 and 12 pieces of #3.

The hors d'oeuvres are priced as follows:

Without dinner
5 pieces for $25, 4 pieces for $20, 3 pieces for $15

With dinner
5 pieces for $15, 4 pieces for $12, 3 pieces for $9

Select from the following:

Bacon wrapped scallops	☐
Mini duck tacos	☐
Grilled cheese and tomato soup	☐
Mussels martini	☐
Thai beef satays	☐
Chicken satays	☐
Mini cheese burgers	☐
Tempura prawns	☐
Salmon with roasted spices	☐
Spicy tuna tartar rolled in cucumber	☐
Steak tartar on Russian rye bread	☐
Smoked salmon in a black squid ink cone	☐
Quail egg and asparagus in a spinach cone with bernaise	☐
Asian beef in a sesame cone	☐

Characters Fine Dining Private Party Agreement
We respectfully request the following:

- You will be required to confirm via e-mail your final number of guests 2 days prior to the event. You will then be billed for that number of guests.
- A credit card number on this agreement is required to secure the function date and a private dining room. There is $15.00 per head charge if the function is cancelled without 48 hour notice. Your cancelation is required via e-mail
- Confirmations of menu & wine selections are required one calendar week prior to the function. Characters reserves the right to change menu items based on availability of product.
- Characters does reserve the right to assign your group to a room based on your confirmed number of guests. Room requests will be honored only when possible.
- Groups of less than eight guests dining on the a la carte menu may be subject to room charge of $50.00 per guest under the minimum of 8 guests.
- Parties of 8 or more are subject to an automatic 18% gratuity.
- Bills will not be separated for parties larger than 8 guests.
- Credit card on file will be used to secure function date. It will not be used to pay for final bill. A credit card must be present for payment or arrangements can be made for billing.

Thank you,
Shonn Oborowsky, Chef & Owner

Contact Name & Phone number: ....

Function Date & Time: ....

Speaker &Topic of Presentation: ....

Number of guests: ....

Menu Selection: $ ....

Wine Selection:

Red ☐   **White** ☐

Hors d'oeuvres selection (if required): ....

Pieces per person (please list by item number) : ....

Credit Card Information: ....

Payment Information:

Invoiced ☐   **Credit card present** ☐

Special Requests: