



2010 Fall & Winter Corporate Menu I

FIRST COURSE

Choice of
Curried Pumpkin & Sweet Potato Soup
Or
The Kitchen Salad
mixed greens/honey-poppy seed dressing
with
Assorted Hot Rolls and Butter

ENTRÉE

Choice of
Chicken Breast with Mushroom Sauce
served w/rice & roasted vegetables
OR
Grilled Salmon
served w/ rice & roasted vegetables
OR
Top Sirloin with Peppercorn Sauce
served w/roasted red potatoes and vegetables

DESSERT

Choice of
Cream Puff
filled w/ice cream, coconut & raisins, covered w/hot caramel-pecan sauce
OR
Hot Chocolate Fudge Cake
&
Coffee or Steamed Tea

\$29.95 per person *plus applicable taxes and gratuity*

*Vegetarian options available

* Appetizer menus available

*Add \$4.00 per person to make the above menu a Combination Plate (EACH entrée includes a portion of Chicken, Top Sirloin & Salmon). This is a favourite corporate menu!

Please contact info@3guysandastove.com or call DeVonna at 705-783-0622 to make reservations.