

# *Dinner Menu* PLATED

*PLATED DINNER PRICING IS PER PERSON, FOR A 4-COURSE MEAL INCLUDING SOUP, SALAD, YOUR CHOICE OF ENTRÉE AND DESSERT.*

*YOU ARE INVITED TO SELECT THREE OF THE AVAILABLE ENTRÉES FROM THE FOLLOWING MENUS (THE PRICE WILL BE BASED ON THE HIGHEST VALUE CHOICE). ON THE DAY OF YOUR EVENT YOUR GUESTS WILL CHOOSE THEIR ENTRÉE SELECTION FROM A COMPLIMENTARY PRINTED MENU.*

*PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS AT LEAST ONE MONTH PRIOR TO YOUR EVENT (ALLERGIES, VEGAN, CHILDREN'S MENU).*



PLEASE NOTE: DIETARY MODIFICATIONS THAT ARE NOT COMMUNICATED ONE MONTH IN ADVANCE WILL BE CHARGED A FEE OF \$25 PER REQUEST.



# \$86.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE  
ROLLS & BUTTER

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) CREAM OF WILD MUSHROOM & TRUFFLE

SMOKED TOMATO WITH PESTO MOUSSE CROSTINI

---

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF) CAPRESE SALAD

ORGANIC VINE-RIPENED TOMATOES, FRESH BUFFALO MOZZARELLA,  
LEMON BASIL PESTO VINAIGRETTE, BALSAMIC REDUCTION

(GF) ORGANIC MIXED BABY GREENS

FRESH BERRIES, CANDIED PECANS, GOAT CHEESE, STRAWBERRY VINAIGRETTE

SPINACH & PECORINO ARANCINI

BASIL TOMATO SAUCE, LEMON ARUGULA

---

## *MAIN COURSE SELECTION*

**PLEASE SELECT THREE OF THE FOLLOWING:**

(GF) ROASTED "NORTHERN GOLD" AAA ALBERTA STRIPLOIN  
BORDELAISE SAUCE, HORSERADISH MASHED POTATO, MARKET VEGETABLES

SEARED PESTO CHICKEN SUPREME  
CREAMY TOMATO ORZO, MARKET VEGETABLES

(GF/DF) GRILLED ATLANTIC SALMON  
LEMON RISOTTO, FENNEL SALAD, TAPANADE

(GF/DF) CANMORE PASTA CO. GLUTEN FREE GNOCCHI  
FIRE ROASTED TOMATO SAUCE AND GRILLED VEGETABLES



# \$96.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE  
ROLLS & BUTTER

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) CREAM OF WILD MUSHROOM & TRUFFLE

SMOKED TOMATO WITH PESTO MOUSSE CROSTINI

---

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF) CAPRESE SALAD

ORGANIC VINE-RIPENED TOMATOES, FRESH BUFFALO MOZZARELLA,  
LEMON BASIL PESTO VINAIGRETTE, BALSAMIC REDUCTION

(GF) ORGANIC MIXED BABY GREENS

FRESH BERRIES, CANDIED PECANS, GOAT CHEESE, STRAWBERRY VINAIGRETTE

SPINACH & PECORINO ARANCINI  
BASIL TOMATO SAUCE, LEMON ARUGULA

---

## *PALATE CLEANSER*

LEMON POMEGRANATE GRANITÉ

---

## *MAIN COURSE SELECTION*

**PLEASE SELECT THREE OF THE FOLLOWING:**

(GF) DUO OF ALBERTA BEEF

OVEN ROASTED AAA BEEF TENDERLOIN, BRAISED SHORT RIB, GRATIN DAUPHINOISE,  
BORDELAISE SAUCE

(GF) SMOKED STEELHEAD TROUT

FENNEL & ARTICHOKE PUREE, WARM PINE NUT VINAIGRETTE

(GF) MAPLE GLAZED DUCK BREAST

DUCK FAT ROASTED FINGERLINGS, MARKET VEGETABLES, HERB JUS

(GF) WILD MUSHROOM & HERB RISOTTO

SAUTÉED LEEK AND SPINACH, SHAVED REGGIANO



# \$106.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE  
ROLLS & BUTTER

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) CREAM OF WILD MUSHROOM & TRUFFLE

SMOKED TOMATO WITH PESTO MOUSSE CROSTINI

---

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF) CAPRESE SALAD

ORGANIC VINE-RIPENED TOMATOES, FRESH BUFFALO MOZZARELLA,  
LEMON BASIL PESTO VINAIGRETTE, BALSAMIC REDUCTION

(GF) ORGANIC MIXED BABY GREENS  
FRESH BERRIES, CANDIED PECANS, GOAT CHEESE, STRAWBERRY VINAIGRETTE

(GF) SPINACH & PECORINO ARANCINI  
BASIL TOMATO SAUCE, LEMON ARUGULA

---

## *PALATE CLEANSER*

LEMON POMEGRANATE GRANITÉ

---

## *MAIN COURSE SELECTION*

**PLEASE SELECT THREE OF THE FOLLOWING:**

(GF) CARVED "NORTHERN GOLD" BEEF TENDERLOIN & SEARED JUMBO SHRIMP  
MERLOT RED WINE SAUCE & BEARNAISE, YUKON & SWEET POTATO PAVE, MARKET VEGETABLES

(GF) ROASTED RACK OF ALBERTA LAMB  
PISTACHIO PESTO, GOAT CHEESE & HERB POLENTA, MARKET VEGETABLES

(GF) MISO MARINATED SABLEFISH  
BASMATI RICE PILAF, PICKLED SHIITAKE MUSHROOMS, GINGER SOY EMULSION, MARKET  
VEGETABLES

(DF) WILD MUSHROOM WELLINGTON  
PORTABELLA, OYSTER AND CRIMINIS, PIQUANT TOMATO SAUCE



# DESSERT

PLEASE SELECT ONE OF THE FOLLOWING:

NEW YORK STYLE CHEESECAKE  
CHERRY SAUCE, SWEET CREAM

(GF) MAPLE POT DE CRÈME  
FRESH BERRIES, SWEET CREAM

CHOCOLATE CARAMEL CAKE  
CRÈME ANGLAISE, FRESH BERRIES

---

*ALL DESSERTS ARE SERVED WITH*  
FRESHLY BREWED COFFEE & TEA

---



*Bon Appetit!*