



PLATED MENU

Plated dinner pricing is per person, for a 2-course meal including your choice of soup or salad and entrée. For an additional cost you have the option of adding on your choice of dessert.

Please advise us of any special dietary requirements at least two weeks prior to your event (allergy conscious, vegetarian, vegan).



FIRST COURSE

Please select one of the following:

Butternut Squash Soup

Caprese Salad

vine-ripened tomatoes, marinated bocconcini,
lemon basil vinaigrette

Baby Spinach & Arugula Salad

goat cheese, candied pecans, fresh strawberries,
maple sherry vinaigrette

SECOND COURSE

Please select one of the following:

 Canmore Pasta Co. Gnocchi \$30.95
Sweet peas, tomato, sage, brown butter

Herb Stuffed Chicken Suprême \$34.95
wild mushroom risotto, market vegetables

Chili Honey Glazed Salmon \$37.95
warm couscous salad, market vegetables

Herb Garlic Crusted New York Striploin \$38.95
barolo demi, roasted garlic mash, market vegetables

Rendered Duck Breast \$49.95
cherry and port jus, herb roasted fingerling potatoes, market vegetables

Duo of Alberta Beef \$56.95
oven roasted beef tenderloin, braised short rib,
potato pavé, market vegetables



DESSERT - ADD ON FOR \$7/PERSON

Please select one of the following:

New York Style Cheesecake
with mixed berry compote

Bailey's Irish Cream Brûlée
with a chocolate straw

Warm Chocolate Lava Cake
with vanilla anglaise and berries

Housemade Apple Crisp
with Italian gelato

All Desserts are Served with Freshly Brewed Coffee & Tea

