



## PLATED MENU

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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).

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### FIRST COURSE

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*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

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## SECOND COURSE

*Please select one of the following:*

Roasted Butternut Squash Risotto  
sautéed leek and spinach, grana padano  
**\$33.95**

Sun-Dried Tomato & Goat Cheese Stuffed Chicken Supreme  
thyme jus, herb orzo, market vegetable  
**\$36.95**

Grilled Atlantic Salmon  
sweet chili glaze, warm couscous salad, market vegetable  
**\$39.95**

Roasted AAA Alberta Striploin  
red wine demi, buttermilk whipped potato, market vegetable  
**\$42.95**

Maple Glazed Duck Breast  
cherry and port jus, roasted fingerling potato, market vegetable  
**\$52.95**

Alberta AAA Beef Duo  
braised short rib and roasted tenderloin, gratin dauphinoise potato,  
red wine demi, market vegetable  
**\$60.95**

## DESSERT - ADD ON FOR \$7/PERSON

*Please select one of the following:*

New York Style Cheesecake  
with mixed berry compote

Warm Chocolate Lava Cake  
with vanilla anglaise and berries

Bailey's Irish Cream Brûlée  
almond biscotti

Housemade Apple Crisp  
with Italian gelato

All Desserts are Served with Freshly Brewed Coffee & Tea