
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

 **SMOKED CORN VELOUTÉ**

 **BURRATA SALAD**

broxburn cocktail tomatoes, arugula, aged balsamic reduction

  **ITALIAN GREEN SALAD**

iceberg, radicchio, arugula, tomato, red onion chickpea, cucumber, radish, peperoncini, olive oil vinaigrette

SECOND COURSE

PLEASE SELECT ONE

-   **SUNDRIED TOMATO & HERB RISOTTO** **\$37.95**
baby herb salad, shaved reggiano
- ROASTED CHICKEN MARSALA SUPREME** **\$44.95**
lemon butter linguini, market vegetables
- GRILLED STEELHEAD TROUT** **\$43.95**
lemon garlic butter, herb fingerling potatoes, market vegetables
-  **GRILLED 10OZ AAA NEW YORK STEAK** **\$45.95**
horseradish, mashed potato, bordelaise, market vegetables
-  **ALBERTA AAA BEEF DUO** **\$68.95**
braised short rib and oven roasted tenderloin,
potato pavé, market vegetable
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DESSERT- ADD ON FOR \$10 PER PERSON

PLEASE SELECT ONE

RED VELVET CAKE
fresh berries, sweet cream

MAPLE POT DE CREAM
fresh berries, sweet cream

CHOCOLATE TRUFFLE CAKE
strawberry compote, sweet cream, mint

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

QUESTIONS?

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