

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.

\$89.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE
ROLLS & BUTTER

PLEASE SELECT ONE OF THE FOLLOWING:

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) SWEET CORN WITH MICRO GREENS

ROASTED CAULIFLOWER VELOUTÉ WITH BLOOD BEET GREENS

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

PORTOBELLO MUSHROOM ARANCINI

BASIL TOMATO SAUCE, ASIAGO, ARUGULA

MAIN COURSE SELECTION

PLEASE SELECT THREE OF THE FOLLOWING:

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

LEMON & HONEY GLAZED CHICKEN SUPREME
CREAMY TUSCAN ORZO, MARKET VEGETABLES

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

(GF) SPINACH & RICCOTA GNOCCHI
CRISPY FRIED LEEKS WITH WHITE WINE CREAM SAUCE, REGGIANO

\$99.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE ROLLS & BUTTER

PLEASE SELECT ONE OF THE FOLLOWING:

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) SWEET CORN WITH MICRO GREENS

ROASTED CAULIFLOWER VELOUTÉ WITH BLOOD BEET GREENS

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

PORTOBELLO MUSHROOM ARANCINI

BASIL TOMATO SAUCE, ASIAGO, ARUGULA

PALATE CLEANSER

CHAMPAGNE GRANITÉ, RASPBERRY, MINT

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) PAN SEARED STEELHEAD TROUT

TOMATO GARLIC WHITE WINE SAUCE, HERB ROASTED MASH POTATOES,
VEGETABLE MEDLEY,

(GF) ORANGE & GINGER GLAZED DUCK BREAST

SCALLION RICE CAKE AND MARKET VEGETABLES

(GF) WILD MUSHROOM & HERB RISOTTO

SAUTÉED LEEK AND SPINACH, SHAVED REGGIANO

\$109.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE ROLLS & BUTTER

PLEASE SELECT ONE OF THE FOLLOWING:

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) SWEET CORN WITH MICRO GREENS

ROASTED CAULIFLOWER VELOUTÉ WITH BLOOD BEET GREENS

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

PORTOBELLO MUSHROOM ARANCINI

BASIL TOMATO SAUCE, ASIAGO, ARUGULA

PALATE CLEANSER

CHAMPAGNE GRANITÉ, RASPBERRY, MINT

MAIN COURSE SELECTION

PLEASE SELECT THREE OF THE FOLLOWING:

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

(GF) ROASTED RACK OF ALBERTA LAMB

PISTACHIO PESTO, GOAT CHEESE & HERB POLENTA, MARKET VEGETABLES

(GF) GRILLED HALIBUT WITH BASIL SHALLOT BUTTER

MOREL MUSHROOM RISOTTO, MARKET VEGETABLES

(DF) WILD MUSHROOM WELLINGTON

PORTABELLA, OYSTER AND CRIMINI MUSHROOMS, PIQUANT TOMATO SAUCE

DESSERT

PLEASE SELECT ONE OF THE FOLLOWING:

TIRAMISU MOUSSE

CHOCOLATE SPONGE CAKE WITH ESPRESSO, LADY FINGERS, MARSCAPONE

(GF) MAPLE POT DE CRÈME

FRESH BERRIES, SWEET CREAM

CHOCOLATE TRUFFLE CAKE

MIXED BERRY COMPOTE WITH SWEET CREAM, MINT

ALL DESSERTS ARE SERVED WITH

FRESHLY BREWED COFFEE & TEA



Bon Appetit!