

PLATED DINNER MENU

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 two weeks prior to your event (allergy conscious, vegetarian/vegan and children's options available). Please note: we are not able to accommodate for allergies that are not communicated to us in advance.



Photo Credit: Kendall + Kevin Photography



— \$68.95 MENU —

Fresh Homemade Seasonal Soup
served with homemade rolls & butter

Please select one of the following:

Creamy Coconut & Roasted Butternut Squash Soup
Cream of Wild Mushroom & Truffle Soup
Carrot & Ginger Purée

Please select one of the following:

Caprese Salad
vine-ripened tomatoes, marinated bocconcini,
lemon basil vinaigrette

Baby Spinach & Arugula Salad
goat cheese, candied pecans, fresh strawberries,
maple sherry vinaigrette

Sweet Pea and Parmesan Arancini
basil tomato sauce, lemon arugula

MAIN COURSE SELECTION

Please select three of the following:

Herb Garlic Crusted New York Striplon
barolo demi, roasted garlic mash,
market vegetables

Chili Honey Glazed Salmon
warm couscous salad, market vegetables

Herb Stuffed Chicken Suprême
wild mushroom risotto, market vegetables

Canmore Pasta Co. Gnocchi
sweet peas, tomato, sage, brown butter

— \$77.95 MENU —

Fresh Homemade Seasonal Soup
served with homemade rolls & butter

Please select one of the following:

Creamy Coconut & Roasted Butternut
Cream of Wild Mushroom & Truffle Soup
Carrot & Ginger Purée

Please select one of the following:

Caprese Salad
vine-ripened tomatoes, marinated bocconcini,
lemon basil vinaigrette

Baby Spinach & Arugula Salad
goat cheese, candied pecans, fresh strawberries,
maple sherry vinaigrette

Sweet Pea and Parmesan Arancini
basil tomato sauce, lemon arugula

MAIN COURSE SELECTION

Please select three of the following:

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

Grilled Rosemary Garlic Rubbed Lamb Sirloin
goat cheese polenta, arugula, pistachio pesto, mint jus

Seared Ahi Tuna
warm olive vinaigrette, rösti potato, market vegetables

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

— \$83.95 MENU —

Fresh Homemade Seasonal Soup
served with homemade rolls & butter

Please select one of the following:

Creamy Coconut & Roasted Butternut Squash
Cream of Wild Mushroom & Truffle
Carrot & Ginger Purée

Please select one of the following:

Caprese Salad
vine-ripened tomatoes, marinated bocconcini,
lemon basil vinaigrette

Baby Spinach & Arugula Salad
goat cheese, candied pecans, fresh strawberries,
maple sherry vinaigrette

Sweet Pea and Parmesan Arancini
basil tomato sauce, lemon arugula

PALATE CLEANSER

Champagne Granité

MAIN COURSE

Grilled Bison Tenderloin
saskatoon berry jus, dauphinoise potato, market vegetables

Roasted Elk Loin
fresh cherry pinot noir sauce, truffle mashed potato, market vegetables

Pan Seared Halibut
pistachio arugula pesto, gremolata orzo, market vegetables

❖ DESSERT SELECTION ❖

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
with a chocolate straw

Housemade Apple Crisp
with Italian gelato

All desserts are served with:

Freshly Brewed Coffee & Tea



Photo Credit: Jamie Hyatt Photography