

# 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 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: Nicole Field Photography

## ❧ \$74.95 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 Soup

*Please select one of the following:*

- ❧ Caprese Salad  
organic vine-ripened tomatoes, fresh buffalo mozzarella,  
lemon basil pesto vinaigrette, balsamic reduction
- ❧ Baby Spinach & Arugula Salad  
goat cheese, candied pecans, fresh strawberries,  
maple thyme vinaigrette

Sweet Pea and Parmesan Arancini  
basil tomato sauce, lemon arugula  
+ *Gluten Friendly (modification required)* +

## MAIN COURSE SELECTION

*Please select three of the following:*

- ❧ Roasted Garlic Crusted AAA New York Striploin  
merlot demi glaze, buttermilk whipped potato, market vegetables
- ❧ Goat Cheese & Sun-Dried Tomato Stuffed Chicken Supreme  
herb padano risotto, thyme jus, market vegetables
- Grilled Atlantic Salmon  
sweet chili glaze, warm couscous salad, market vegetables
- ❧❧ Grilled Vegetable Napoleon  
eggplant, zucchini, peppers, pesto, orzo,  
fire-roasted tomato sauce

## — \$82.95 MENU —

Fresh Homemade Seasonal Soup  
served with homemade rolls & butter

*Please select one of the following:*

- Gf Df** Creamy Coconut & Roasted Butternut
- Cream of Wild Mushroom & Truffle Soup
- Gf Df** Carrot & Ginger Soup

*Please select one of the following:*

- Gf** Caprese Salad
- organic vine-ripened tomatoes, fresh buffalo mozzarella,  
lemon basil pesto vinaigrette, balsamic reduction

- Gf** Baby Spinach & Arugula Salad
- goat cheese, candied pecans, fresh strawberries,  
maple thyme vinaigrette

Sweet Pea and Parmesan Arancini  
basil tomato sauce, lemon arugula  
+ *Gluten Friendly (modification required)* +

## MAIN COURSE SELECTION

*Please select three of the following:*

- Gf** Duo of Alberta Beef
- oven roasted beef tenderloin, braised short rib,  
potato pavé, market vegetables
- Gf** Sesame Crusted Ahi Tuna
- sticky rice, orange and ginger sauce, market vegetables
- Gf** Roasted Duck Breast
- cherry and port jus, herb roasted fingerling potatoes, market vegetables
- V Gf** Roasted Butternut Squash Risotto
- sautéed leek and spinach, shaved reggiano

## — \$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  
Cream of Wild Mushroom & Truffle  
**Gf Df** Carrot & Ginger Soup

Please select one of the following:

**Gf** Caprese Salad  
organic vine-ripened tomatoes, fresh buffalo mozzarella,  
lemon basil pesto vinaigrette, balsamic reduction

**Gf** Baby Spinach & Arugula Salad  
goat cheese, candied pecans, fresh strawberries,  
maple thyme vinaigrette

Sweet Pea and Parmesan Arancini  
basil tomato sauce, lemon arugula  
+ *Gluten Friendly (modification required)* +

### PALATE CLEANSER

Lemon Pomegranate Granité

### MAIN COURSE

Please select three of the following:

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

**Gf** Roasted Breast of Pheasant  
apple white wine sauce, whipped potato, market vegetables

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

**V** Wild Mushroom Wellington  
portabella, oyster and crimini's, piquant tomato sauce



## ❖ DESSERT SELECTION ❖

*Please select one of the following:*

**New York Style Cheesecake**  
cherry sauce and sweet cream

**Warm Chocolate Lava Cake**  
fresh berries, mint and sweet cream

**Bailey's Irish Cream Brûlée**  
almond biscotti  
+ *Gluten Friendly (modification required)* +

**Housemade Apple Crumble**  
vanilla gelato  
+ *Gluten Friendly (modification required)* +

*All desserts are served with:*

**Freshly Brewed Coffee & Tea**



*Photo Credit: Red Bloom Photography*