

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 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.



Photo Credit: Nicole Field Photography

— \$76.95 MENU —

Fresh Homemade Seasonal Soup
served with homemade rolls & butter

Please select one of the following:

- Gf Df** Creamy Coconut & Roasted Butternut Squash Soup
- 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** Roasted Garlic Crusted AAA New York Striploin
merlot demi glaze, buttermilk whipped potato, market vegetables
- Gf** Goat Cheese and Sundried Tomato Chicken Supreme
herb risotto, pesto cream, market vegetables
- Grilled Atlantic Salmon
sweet chili glaze, warm couscous salad, market vegetables
- Df Gf** Canmore Pasta Co. Gluten Free Gnocchi
fire roasted tomato sauce and grilled vegetables

— \$86.95 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 Df** Confit Duck Leg
- cherry and port demi, roasted fingerling potato, market vegetables
- V Gf** Wild Mushroom & Herb Risotto
- sautéed leek and spinach, shaved reggiano

— \$96.95 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
- Df** Seared Diver Scallops
lemon arugula pesto, gremolata orzo, market vegetables
- V** Wild Mushroom Wellington
portabella, oyster and criminis, piquant tomato sauce

❖ DESSERT SELECTION ❖

Please select one of the following:

New York Style Cheesecake
cherry sauce, sweet cream

Gf Maple Pot de Cream
fresh berries, sweet cream

Chocolate Caramel Cake
creme anglaise, fresh berries

All desserts are served with:

Freshly Brewed Coffee & Tea



Photo Credit: Red Bloom Photography