

# 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, pepperoncini, olive oil vinaigrette

**PLEASE CONFIRM YOUR CHOICES WITH OUR EVENTS TEAM**

**Taylor Clark** - [tclark@scgolf.ca](mailto:tclark@scgolf.ca) **Summer McDonnell** - [smcdonnell@scgolf.ca](mailto:smcdonnell@scgolf.ca)

All food & beverage services are subject to an 18% Service Charge & GST

## SECOND COURSE

*\*PLEASE SELECT ONE\**

🌿 **SUNDRIED TOMATO & HERB RISOTTO - \$39.95**  
Baby herb salad, shaved reggiano

**ROASTED CHICKEN MARSALA SUPREME - \$48.95**  
Lemon butter linguini, market vegetables

🌿 **GRILLED STEELHEAD TROUT - \$46.95**  
Lemon garlic butter, herb fingerling potatoes, market vegetables

🌿 **GRILLED 10OZ AAA NEW YORK STEAK - \$48.95**  
Horseradish, mashed potato, bordelaise, market vegetables

🌿 **ALBERTA AAA BEEF DUO - \$71.95**  
Braised short rib and oven roasted tenderloin, potato pavé, market vegetable

## DESSERT

ADD ON FOR \$10 PER PERSON

*\*PLEASE SELECT ONE\**

**NY CHEESECAKE**  
Strawberry coulis, sweet cream, mint

**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**

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