

# *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.

# \$92.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE ROLLS & BUTTER

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH  
(GF/DF) CHICKEN AND VEGETABLE EGG DROP WITH CILANTRO  
ROASTED CAULIFLOWER VELOUTÉ WITH BLOOD BEET GREENS

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**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  
ROASTED SWEET POTATO, GOAT CHEESE, QUINOA, CRANBERRY MAPLE VINAIGRETTE  
PORTOBELLO MUSHROOM ARANCINI  
BASIL TOMATO SAUCE, ASIAGO, ARUGULA

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## *MAIN COURSE SELECTION*

**PLEASE SELECT THREE OF THE FOLLOWING:**

(GF) ROASTED PRIME AAA ALBERTA STRIPLOIN  
BORDELAISE SAUCE, HORSERADISH MASHED POTATO, MARKET VEGETABLES  
ROASTED CHICKEN SUPREME MARSALA  
CREAMY PAPPARDELLE AND 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

# \$103.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE ROLLS & BUTTER

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) CHICKEN AND EGG DROP WITH CILANTRO

ROASTED CAULIFLOWER VELOUTÉ WITH BLOOD BEET GREENS

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**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

ROASTED SWEET POTATO, GOAT CHEESE, QUINOA CRANBERRY MAPLE VINAIGRETTE

PORTOBELLO MUSHROOM ARANCINI

BASIL TOMATO SAUCE, ASIAGO, ARUGULA

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## *PALATE CLEANSER*

CHAMPAGNE GRANITÉ, RASPBERRY, MINT

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## *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) MISO GRILLED ATLANTIC SALMON

GINGER SOBA NOODLES, BOK CHOY AND SESAME

(GF) BROME LAKE DUCK CONFIT

HERB ROASTED FINGERLINGS, MARKET VEGETABLES

(GF) SWEET GREEN PEA AND HERB RISOTTO

MASCARPONE, ARUGULA AND BALSAMIC

# \$114.95 MENU

FRESH HOMEMADE SEASONAL SOUP SERVED WITH HOMEMADE ROLLS & BUTTER

**PLEASE SELECT ONE OF THE FOLLOWING:**

(GF/DF) CREAMY COCONUT & ROASTED BUTTERNUT SQUASH

(GF) CHICKEN AND EGG DROP WITH CILANTRO

ROASTED CAULIFLOWER VELOUTÉ WITH BLOOD BEET GREENS

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**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

ROASTED SWEET POTATO, GOAT CHEESE, QUINOA CRANBERRY MAPLE VINAIGRETTE

PORTOBELLO MUSHROOM ARANCINI

BASIL TOMATO SAUCE, ASIAGO, ARUGULA

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## *PALATE CLEANSER*

CHAMPAGNE GRANITÉ, RASPBERRY, MINT

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## *MAIN COURSE SELECTION*

**PLEASE SELECT THREE OF THE FOLLOWING:**

(GF) CARVED PRIME 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

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 MOUSSE CAKE

MIXED BERRY COMPOTE WITH SWEET CREAM, MINT

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*ALL DESSERTS ARE SERVED WITH*

FRESHLY BREWED COFFEE & TEA

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*Bon Appetit!*