

PLATED DINNER

All plated dinners include assorted artisan rolls & whipped butter, Chef's Medley of Hot Vegetables and freshly brewed coffee & assorted teas. Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. **Note* One Entrée and a minimum of two additional courses must be ordered.**

SIGNATURE SOUP & SALAD \$5⁰⁰

- ROASTED BUTTERNUT SQUASH SOUP
- TOMATO BISQUE WITH CRÈME FRAÎCHE
- FRESH GARDEN GREENS SALAD
- CLASSIC CAESAR SALAD
- STRAWBERRY SPINACH SALAD
- ROASTED BEET SALAD
- WALDORF SALAD
- CAPRESE SALAD
- WATERMELON & CUCUMBER (seasonal)
- ROASTED SQUASH SALAD

EXCLUSIVE SOUP & SALAD \$8⁰⁰

- DECONSTRUCTED ROASTED BEET SALAD
microgreens, maple balsamic vinaigrette
- HEIRLOOM CHERRY TOMATO SALAD
cilantro, feta cheese, garlic, crostini with mushroom ragout
- ANTIPASTO PLATTER SALAD
marinated herbed vegetables, (yams, peppers, zucchini) roasted & served with balsamic reduction
- POACHED PEAR & PROSCIUTTO SALAD
blue cheese, arugula with honey dressing, poached pear, prosciutto & blue cheese dressing
- KALE & FARRO SALAD
beet strings, roasted tomato, cashews, mandarins, lemon basil dressing, orange gastrique
- LOBSTER BISQUE
brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- GAZPACHO WITH PRAWNS
chilled soup with tomato & pepper, shot of vodka
- CHILLED CUCUMBER SOUP
with yogurt and dill
- WILD MUSHROOM CHOWDER
puffed wild rice, herbed olive oil, thyme crème fraîche

EXCLUSIVE PLATED APPETIZERS

- SCALLOPS \$10⁹⁹
with cauliflower puree
- VEGETABLE TERRINE \$7⁹⁹
layered with goat cheese
- TRIO OF BRUSCHETTA \$9⁹⁹
mushroom, tomato and shrimp bruschetta
- CRAB CAKES \$12⁹⁹
with veggie slaw, orange aioli
- CARPACCIO \$7⁹⁹
choice of beef or salmon or beets (vegan)
- SEARED ALBACORE TUNA \$8⁹⁹
seared in soy sauce & sweet chili

ENTRÉES

BEEF

- ROAST STRIPLOIN OF BEEF \$24⁹⁹
Canadian AAA beef, caramelized onion jus, mini yorkshire pudding, roasted garlic whipped potato.
- BEEF MEDALLIONS \$21⁹⁹
tender slow roasted shortribs, braised in root beer, with roasted fingerling potatoes
- BEEF WELLINGTON \$23⁹⁹
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato
- ALBERTA BEEF TENDERLOIN \$36⁹⁹
6oz Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffled smashed potato with himalayan pink salt and demi glaze
- FIRE GRILLED NEW YORK WITH GARLIC PRAWNS \$35⁹⁹
cabernet infused jus & garlic lemon herb butter with truffle smashed potato

CHICKEN

- PARMESAN CRUSTED CHICKEN CORDON BLEU \$22⁹⁹
with a roasted red pepper sauce & garlic whipped potato
- CHICKEN BALLONTINE \$22⁹⁹
chicken breast, stuffed with a wild mushroom soufflé, white wine cream sauce, butternut squash risotto
- FUSION CHICKEN \$22⁹⁹
chicken breast stuffed with roasted bell pepper, parmesan, shrimp, served with a demi glaze and roasted fingerling potatoes
- TUSCAN CHICKEN \$23⁹⁹
duet of chicken breast & thigh, served in a rich lemon, dill, caper & cream sauce with garlic smashed potato
- SICILIAN CHICKEN \$23⁹⁹
chicken breast, stuffed with chorizo Sausage, Roasted Pepper & Artichoke, homemade gnocchi, and italian butter sauce
- CHICKEN WELLINGTON \$23⁹⁹
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato

OTHER

- ROAST PORK LOIN \$23⁹⁹
herb crusted with apple chutney

SEAFOOD

- SESAME CRUSTED TERIYAKI SALMON \$22⁹⁹
Asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, basmati rice
- BAKED SALMON \$25⁹⁹
flown in fresh, with a lemon dill caper cream sauce & garlic whipped potato
- SALMON WELLINGTON \$23⁹⁹
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato

SIGNATURE DESSERTS \$5⁰⁰

- HOMEMADE NEW YORK CHEESECAKE
with seasonal berry topping
- APPLE UPSIDE DOWN CAKE
- MINI CHEESECAKES
three per person
- DECADENT CHOCOLATE CAKE
- FLOURLESS CHOCOLATE CAKE

EXCLUSIVE DESSERTS \$8⁰⁰

- TIRAMISU
ladyfingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- HAZELNUT PRALINE ROCKER
milk chocolate shell, almond sprinkle, praline cream, crunchy meringue centre
- MACHA CHEESECAKE
cream cheese with macha chai
- POACH PEAR WITH PORT REDUCTION (Seasonal)
poached pear in sweet wine reduction sauce
- TRUFFLES & BERRY
decadent chocolate truffles, seasonal berries
- PANNA COTTA DUET
duet of vanilla bean & strawberry panna cotta
- CARAMEL TURTLE CHEESECAKE
cream cheese baked with caramel, oreo crumb crust, caramel & pretzel crumble topping

**Plated Duet - combine any 2 main entrees and add just \$5⁰⁰ to the higher priced entree.
Our chef will select the most suitable starch for flavor profiling.**

*Pricing is subject to a 16% Service Charge + 5% GST.