

# 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 \$6<sup>00</sup>

- 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 \$8<sup>00</sup>

- 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 \$12<sup>99</sup> with  
cauliflower puree
- VEGETABLE TERRINE \$8<sup>99</sup>  
layered with goat cheese
- TRIO OF BRUSCHETTA \$9<sup>99</sup>  
mushroom, tomato and shrimp bruschetta
- CRAB CAKES \$12<sup>99</sup>  
with veggie slaw, orange aioli
- CARPACCIO \$8<sup>99</sup>  
choice of beef or salmon or beets (vegan)
- SEARED ALBACORE TUNA \$11<sup>99</sup>  
seared in soy sauce & sweet chili

## ENTRÉES

### BEEF

- ROAST STRIPLOIN OF BEEF \$25<sup>99</sup>  
Canadian AAA beef, caramelized onion jus, mini yorkshire pudding, roasted garlic whipped potato.
- BEEF MEDALLIONS \$23<sup>99</sup>  
tender slow roasted shortribs, braised in root beer, with roasted fingerling potatoes
- BEEF WELLINGTON \$24<sup>99</sup>  
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato
- ALBERTA BEEF TENDERLOIN \$37<sup>99</sup> 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 \$38<sup>99</sup>  
cabernet infused jus & garlic lemon herb butter with truffle smashed potato

### CHICKEN

- PARMESAN CRUSTED CHICKEN CORDON BLEU \$24<sup>99</sup>  
with a roasted red pepper sauce & garlic whipped potato
- CHICKEN SUPREME \$24<sup>99</sup>  
with a sweet pea pesto and herb roasted potatoes
- FUSION CHICKEN \$24<sup>99</sup>  
chicken breast stuffed with roasted bell pepper, parmesan, shrimp, served with a demi glaze and roasted fingerling potatoes
- TUSCAN CHICKEN \$23<sup>99</sup>  
duet of chicken breast & thigh, served in a parmesan sun-dried tomato cream sauce with garlic smashed potato
- SICILIAN CHICKEN \$24<sup>99</sup>  
chicken breast, stuffed with chorizo Sausage, Roasted Pepper & Artichoke, homemade gnocchi, and italian butter sauce
- CHICKEN WELLINGTON \$24<sup>99</sup>  
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato

### OTHER

- ROAST PORK LOIN \$24<sup>99</sup> herb  
crusted with apple chutney

### SEAFOOD

- SESAME CRUSTED TERIYAKI SALMON \$25<sup>99</sup>  
Asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, basmati rice
- BAKED SALMON \$25<sup>99</sup>  
flown in fresh, with a lemon dill caper cream sauce & garlic whipped potato
- SALMON WELLINGTON \$25<sup>99</sup>  
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato

## SIGNATURE DESSERTS \$6<sup>00</sup>

- 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 \$8<sup>00</sup>

- 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 \$5<sup>00</sup> to the higher priced entree.  
Our chef will select the most suitable starch for flavor profiling.