



3 Course Plated Dinner Menu

2024

Price: C\$60.00

First course(select one soup or salad for your event)

Crisp Romaine Salad, cherry tomatoes, cucumbers, julienne carrots, cheddar, buttermilk ranch
dressing

Wild Mushroom Soup
Roasted Butternut Squash Soup
Tomato Gin Soup

Main course (Individual guest choice, night of event) All entrees served with potato of the day & vegetable
medley

Grilled Certified Organic Salmon Filet, citrus dill hollandaise

OR

Roasted Chicken Breast, wild mushroom cream sauce

OR

Grilled Angus Reserve Striploin, red wine jus

Dessert (select one dessert for your event)

Death by Chocolate Pate - lemon cream profiterole, grandmarnier berry coulis, fresh berries

Spiced Peach Crumble- vanilla ice cream, dark rum caramel sauce

Lemon Cream shortbread, dark rum caramel sauce, fresh berries