



4 Course Plated Dinner Menu

2024

Price: C\$64.00

First course (select one soup for your event)

Wild Mushroom Soup
Roasted Butternut Squash Soup
Tomato Gin Soup

Second Course

Baby Field Greens, almonds, mandarin oranges, feta, pickled carrots, sundried cranberries, peach
chardonnay dressing

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, grand marnier berry coulis, fresh berries
Spiced Peach Crumble, vanilla ice cream, dark rum caramel sauce
Lemon Cream shortbread, dark rum caramel sauce, fresh berries