



Plated Dinner

Price: C\$46.00

Create your three or four-course menu with selection of seasonal and traditional favourites.

All meals served with rolls and butter, one Starter selection, one entrée selection, one starch selection, includes Chef's seasonal vegetables, freshly brewed Starbucks coffee, decaffeinated coffee and Tazo® teas.

Cost of three-course meal based on entrée selected. Charges may apply for multi-choice starches.

Four-Course Dinner -Additional \$4/person

Multi Choice Entree –Additional \$3/per person

Salad

Artisan Greens, Fennel Fronds, Kale, Cranberries, Pear Balsamic Vinaigrette, Apple Chips*

Entrée

Eight oz. Triple A Alberta Sirloin, Natural Pan Jus, Crispy Leeks,
Caramelized Onion Buttermilk Mashed Potato
Seasonal Vegetables

Dessert

Desserts will be seasonal. Please ask your Event Sales Manager
for what is new or we can customize something special for your event.