



## Plated Dinner

Price: C\$70.00

**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\*

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### Entrée

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

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### Dessert

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