



Plated Dinner Menus

Please choose 1 from the following:

Champagne dill chicken supreme - chicken supreme served in a champagne and fresh dill sauce

Sun dried tomato stuffed chicken - Chicken supreme stuffed with sundried tomato mousse and spinach

Atlantic salmon - Wrapped in a cornhusk with fresh dill butter

Fresh arctic char - Coated in toasted black sesame seeds and served with a mango and pineapple relish

Beef bourguignon - Grilled strips of beef tenderloin with sautéed bell peppers in a red wine & fresh rosemary sauce, served with spätzle noodle *Beef tenderloin market price subject to change

Alberta pork loin - Stuffed with figs, dates, apricots, and cranberries glazed with a canadian maple rum sauce

Grilled Alberta beef tenderloin steaks - With your choice of cracked peppercorn and red wine sauce or french brie & rosemary sauce *Beef tenderloin market price subject to change

Wild mushroom stuffed chicken - Chicken supreme stuffed with wild mushrooms and sautéed leeks, topped with a chardonnay cream sauce

Cedar planked poached atlantic salmon with a fresh fruit salsa

Plated dinner soup & salad selections - Please choose 1 or 2 from the following:

Pumpkin carrot & ginger soup with coriander

Cream of wild mushroom & leek soup with chardonnay

Grilled eggplant, tomato & roasted red pepper bisque with fresh dill

Fresh asparagus & brie soup with herbed croutons

Garden greens with cucumber, tomato & carrot with your choice of creamy ranch or italian vinaigrette dressing

Baby greens salad with dried apples, cranberries, apricots & nuts with a raspberry vinaigrette dressing

Traditional caesar salad with herbed croutons and freshly grated parmesan

Baby spinach salad with a goat cheese crouton & crisp pancetta with a raspberry vinaigrette

dressing

Spinach salad with mandarin orange, feta cheese, toasted pumpkin seeds, sun-dried cranberries,
and a honey poppy seed dressing

Shrimp cocktail served with sundried tomato aioli and traditional cocktail sauce

Wild mushroom, ricotta cheese & asparagus strudel with a fresh tomato lime concasse

Plated dinner accompaniments

The above entrees are served with your choice of:

Rice pilaf | roasted potato | bridges mashed potatoes | couscous sautéed seasonal vegetables or green bean medley

Along with assorted rolls and butter. Vegetable bundles are also available.

Plated dessert selections

Coffee, decaf and assorted herbal and regular teas are also available

Please choose 1 from the following selections:

Saskatoon & blueberry sour cream crisp with almond crumble topping, garnished with fresh mint

New York cheesecake drizzled with dark chocolate

Roasted pecan flan with white vanilla cream sauce

Crème caramel with a chocolate dipped strawberry

Double chocolate torte with raspberry coulis

Assorted dessert squares, gourmet cookies & mini tarts (One platter per table)

Dessert buffet

Cheeseboard with domestic and imported cheeses, accompanied with crackers and grapes assorted cakes, dessert squares, fresh fruit & berry basket served with a grand marnier chocolate dip