

Plated dinner

Price:C\$49.00

Plated dinners (minimum 30 guests pricing is per guest)

*Pricing does not include applicable taxes or service charge.

*Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the banquet manager.

*All plated dinners are served with freshly baked buns, butter, 100% columbian coffee, and regular and herbal teas plus chef's choice of dessert

Main entrées

Baked salmon fillet served with rice pilaf and seasonal vegetables

Roast baron of beef with mini yorkshire pudding, rosemary au jus, mashed potatoes,

seasonalvegetables

Grilled chicken breast in a wild mushroom cream sauce, mashed potatoes, seasonal vegetables

Grilled chicken breast in a lemon sundried tomato herb sauce, rice pilaf, seasonal vegetables

Linguine with tomato and basil sauce, fresh capers and chilis

Additions

Chef's soup of the day

Mixed greens with dressing

Classic caesar salad

Spinach salad with house-made dressing

Kale and quinoa salad with lemon vinaigrette

Greek salad

