



Plated Dinner: Three Course

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Bakery Fresh Rolls with Butter

Selection of Your First Course

Sweet Potato and Parsnip Cream Soup with Herb Oil

Tomato and Red Pepper Bisque with Herbed Goat Cheese

Artisan Greens with Pickled Beets, Semi-Dried Tomato, Shredded Carrot, Candied Pecans, and

Goat Cheese with a Sundried Tomato Vinaigrette

Handpicked Baby Greens with Mixed Berries, Mandarins, Mango, and Dried Cranberries with a

Mandarin Vinaigrette

Wild Arugula and Baby Spinach Salad with Roasted Pears, Crumbled Blue Cheese, Carrot Curl

and a White Balsamic Lemon Vinaigrette

Selection of One Entrée

Basil Pesto Rubbed Chicken Supreme with Bacon Crisp and Thyme Jus

served with Orzo Leek Risotto and Baby Vegetables

Red Wine Braised Lamb Shank with Braising Reduction

served with Garlic Mash Potato and Buttered Squash

Pan Seared Salmon with a Caper Beurre Blanc

served with Mushroom Risotto, Lemon Broccolini, and Carrots

8oz AAA Canadian Grilled Beef Striploin with a Red Wine Sauce

served with Cheddar Mash Potato and Seasonal Baby Vegetables

6oz Canadian Sterling Silver Grilled Beef Tenderloin

with a Green Peppercorn Sauce. Served with Blue Cheese Potato Gratin, Asparagus, and Heirloom

Carrots

Vegetarian Alternatives

Stuffed Portabella Mushroom with Mediterranean Quinoa, Humus, Spicy Arugula, and Feta Cheese

Mushroom Ravioli with Sautéed Wild Mushrooms in a Gorgonzola Cream Sauce

Entrée Enhancements

Add Grilled 4oz Lobster Tail

Add Jumbo Garlic Butter Sautéed Shrimp

Add Two Pan Seared Jumbo Scallops with Herbed Oil Drizzle

Selection of One Dessert

Chocolate Truffle Mousse Cake with a Berry Coulis garnished with Lime Chantilly and
Glazed Strawberries

Lemon Lavender Cheesecake, Chocolate Sauce, Whipped Cream, Seasonal Berries
Strawberry Champagne Cheesecake with a Raspberry Coulis and a Fresh Strawberry Garnish
Tiramisu with a Chocolate Coffee Drizzle and Cinnamon Spiked Cream

Served with Freshly Brewed Starbucks “Pikes Place” Coffee, Decaffeinated Coffee, and
a selection of “Tazo” Teas