



## 3-Course Plated Menu

Price: C\$89.00

### Appetizers – Choose One

- Caesar salad with house-made dressing, fried capers, and shaved Grana Padano
- Wild mushroom ravioli with Puttanesca sauce
- Caprese salad with heirloom tomato, fresh mozzarella, and basil
- Arancini balls served with arrabbiata sauce and shaved parmesan
- Albacore tuna ceviche served on wonton chips
- Broccoli and aged cheddar soup with crispy pancetta
- Creamy potato leek soup
- Braised beef and lentil soup
- Hearty vegetable soup
- Herb-roasted tomato cream soup

### Starch – Choose One

- Roasted garlic mashed potato
- Paprika and herb-roasted mini rainbow potatoes
- Lemon saffron rice pilaf with dried fruit medley
- Baked wild mushroom risotto with green peas and Grana Padano
- Herb goat cheese baked polenta

### Vegetables - Choose One

- Green bean almondine with pancetta lardons
- Maple glazed brown butter roasted rainbow carrots
- Steamed broccolini with meon herb butter
- Grilled asparagus with gremolata

### Entrée – Choose One

- Grilled 8oz AAA Alberta Sirloin with mushroom peppercorn sauce
- Sundried tomato goat cheese stuffed chicken supreme with herb garlic white wine sauce
- Mediterranean baked cod with a dill and caper sauce

6oz grilled salmon with lemon citrus Beurre Blanc  
Bone in pork chop with chipotle maple glaze  
Pork roulade stuffed with cranberry, apple and Pinot Noir sauce

## **Dessert Menu - Choose one**

Blueberry-filled caramel crème brulee with fresh fruit  
Chocolate cheesecake with cream Chantilly and fresh fruit  
Sticky toffee pudding with honey caramel sauce  
Triple chocolate mousse with fresh fruit  
Tiramisu with Bailey-infused chantilly cream  
Passionfruit panna cotta with fresh fruit

Menu items listed above are for 2025 weddings. Please contact us for 2026 menus.