

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 brule 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.