



Bow Valley Gourmet

Sample menu: 3-course wedding reception plated dinner

Salad: Iceberg wedge, cherry tomatoes, apple-wood smoked bacon, chives, crumbled danish blue cheese, ranch dressing

Entrée: Pan seared halibut, roasted rosemary fingerling potatoes, organic baby carrots with tarragon, lemon cream sauce

Dessert: Warmed apple strudel with banana fosters sauce

Sample menu: 4-course wedding reception plated dinner

Appetizer: Bacon wrapped scallops, apple cider glaze, organic chive

Soup: Spring pea with mint foam (vegan)

Entrée: Smoked AAA Alberta New York strip loin, gruyere gratin potatoes, sautéed asparagus with yellow peppers, rosemary jus

Dessert: Chocolate heaven three ways: dark chocolate covered strawberries, le chocolatier milk chocolate truffles, double chocolate – Godiva “martini”

Sample menu: buffet wedding reception

Salad: Organic mixed greens, goat cheese, blueberries, toasted pecans, strawberry vinaigrette

Entree: Lemon thyme chicken with red pepper sauce

Side: Toasted quinoa with golden raisins, sun dried cherries, fresh herb vinaigrette

Vegetables: Summer corn succotash

Dessert: New York style cheesecake with fresh blueberry sauce