



Plated Dinner Selections

All plated dinners include assorted artisan rolls & whipped butter, chef's choice of hot seasonal market vegetables and freshly brewed coffee & assorted teas.

Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation.

NOTE- A main entree plus a minimum of two additional course must be ordered

FOR A PLATED DUET (TWO PROTEINS), select two main entrees, and our chef will select the most appropriate side items for flavor profiling. For the dual protein option just add \$6 to the higher priced entree.

MENU SELECTIONS

Signature Soup & Salad: \$5

Roasted Butternut Squash Soup, Tomato bisque with creme fraiche, Fresh Garden Greens Salad, Classic Caesar Salad, Strawberry Spinach Salad, Beetroot Salad, Waldorf Salad, Caprese Salad, Watermelon & Cucumber (seasonal) Roast Squash Salad

Exclusive Soup & Salad: \$8

Russian Plate Salad - blini, caviar, hard boiled Egg, russian salad

Deconstructed Beetroot Salad - Microgreens, maple balsamic vinaigrette

Heirloom Cherry Tomato Salad - cilantro, feta cheese, garlic, crostini with mushroom ragout

Antipasto Platter Salad -marinated herbed vegetables, (yams, peppers, zucchini) roasted & served with balsamic reduction

Poached Pear & Prosciutto Salad - blue cheese, arugula with honey dressing, poached pear, prosciutto & blue cheese dressing

Kale & Farro Salad - beet strings, roasted tomato, cashews, mandarins, lemon basil dressing , orange gastrique

Lobster Bisque - brandy, fresh chives, lemon cre me fraiche, and roasted garlic pastry caps

Gazpacho with Prawns - chilled soup with tomato & pepper, shot of vodka

Shrimp & Corn Chowder - baby shrimp, roasted corn in a rich creamy chowder

Wild Mushroom Chowder - puffed wild rice, herbed olive oil, thyme creme fraiche

The Norland Historic Estate Venue

Exclusive Plated Appetizers:

Scallops - with cauliflower puree \$12.99

Chicken Liver Pate - with cherry tomato & rosemary jam \$9.99

Vegetable Terrine - layered with goat cheese \$7.99

Trio of Bruschetta - mushroom, tomato and shrimp bruschetta \$9.99

Crab Cakes - with veggie slaw, orange aioli \$12.99

Carpaccio - beef or salmon or beets (vegan) \$8.99

Seared Albacore Tuna - seared in soy sauce & sweet chili \$9.99

Asparagus & Prawns - with fried egg yolk, in a butter wine sauce \$11.99

Main Entrees:

Beef:

Roast Striploin of Beef - canadian AAA beef, caramelized onion jus, mini yorkshire pudding, roasted garlic mashed potato \$26.99

Slow Roasted Braised Beef Shortrib - tender shortribs, braised in root beer, with garlic smashed potato and au jus \$23.99

Beef Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato \$24.99

Alberta Beef Tenderloin - canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffled smashed potato with himalayan pink salt and demi glace \$42.99

+ Lobster Tail market price

Chateaubriand - roasted centre cut of beef filet, with a red wine jus, anna potato \$42.99

Fire Grilled New York with Garlic Prawns

- cabernet infused jus & garlic lemon herb butter, garlic smashed potato \$44.99

Chicken:

Parmesan Crusted Chicken Cordon Bleu - with a roasted red pepper sauce & garlic mashed potato \$24.99

Chicken Ballontine - chicken breast, stuffed with a wild mushroom souffle, white wine cream sauce, butternut squash risotto \$24.99

Fusion Chicken - chicken breast stuffed with roasted bell pepper, parmesan, shrimp, served with a demi glaze \$23.99

Tuscan Chicken - duet of chicken breast & thigh, served in a rich lemon, dill, caper & cream sauce \$23.99

The Norland Historic Estate Venue

Chicken Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato \$23.99

Seafood:

Sesame Crusted Teriyaki Salmon - asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, basmati rice \$25.99

Baked Salmon - (flown in fresh) with a lemon dill caper cream sauce & ricotta gnudi \$25.99

Salmon Wellington - in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato \$25.99

Roasted Parmesan Crusted Halibut - in a buerre blanc sauce, rice pilaf \$56.99

OTHER

Double Bone Cowboy Pork Chop - Bone-in Centre Cut Porkloin, stuffed with onions, bacon, chili flakes & garlic smashedpPotato, port jus \$30.99

Rack of Lamb - mustard parsley panko crusted, rosemary mint jus, sweet pea risotto \$30.99

French Honey Lacquered Duck Breast - honey l'orange demi glace with anna potato \$36.99

Cornish Game Hen - half cornish game hen, black plum jus, apples, herbs, fingerling potatoes \$30.99

Special Diet Menu:

Squash & Mushroom Wellington - in a puffed pastry, with a mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

Vegetable Latkes - zucchini, carrots, onion, potato, dill, feta cheese (can be Vegan/GF)

Curry Puffs - puff pastry with mashed potato, carrots, onion & sweet pea

Gnocchi - homemade potato gnocchi, cherry tomato, basil, garlic, white wine

Vegetarian Lasagna - traditional & homemade

Grilled Polenta - with mushroom ragout (can be Vegan/GF)