



Plated Menu

Price: C\$89.00

\$85 for 3 courses per adult | \$95 for 4 courses

Soup and Salad (Choose One)

- Caesar salad with house-made dressing, toasted croutons, and shaved parmesan
- Caprese salad with heirloom tomatoes, fresh mozzarella, balsamic glaze, herb oil, and fresh basil
- Roasted carrot salad with honey cider dressing, curry cauliflower puree, and crispy shallots
- Creamy toasted tomato soup
- Roasted mushroom soup

Main Course (Choose Two)

- AAA 6 oz grilled sirloin with red wine jus
- Pan-seared 6 oz salmon with a mustard fennel cream sauce
- 6 oz chicken supreme with sundried tomato and kale cream sauce
- House-made falafel with citrus tahini sauce and pickled red onion

Main Course Upgrades (\$5 per person)

- 6 oz roasted prime rib with mushroom peppercorn au jus
- Rack of lamb with sage and sunflower seed crust and mint manchego pisto
- Confit duck leg with rosemary blueberry pan jus
- Arctic Char with juniper Beurre Blanc

Vegetables (Choose One)

- Roasted seasonal squash
- Roasted baby carrots with maple brown butter glaze
- Asparagus with parmesan and a chilli crisp
- Broccolini with miso tomato glaze

Starch (Choose One)

The Vista by Cornerstone Weddings

Roasted tricolour baby potatoes with herb butter lemon saffron rice pilaf

Black garlic and truffle mashed potato

Ricotta gnocchi in rosé sauce

Dessert (Choose One)

Triple chocolate mousse with raspberry chantilly

Sticky toffee cake with bourbon cherry caramel sauce

Plated S'more with coffee marshmallow, white chocolate, and toasted graham cracker

Creme brulee cake with candied lemon zest

OPTIONAL 4TH COURSE - APPETIZER (Choose One - Served after Soup or Salad)

Pan-seared scallops and double-smoked bacon with vanilla parsnip puree and pomegranate Beurre

Blanc

Pan-seared duck breast and confit duck croquette with caramelized onion, celery root puree, and
miso-grilled baby greens

Butternut squash ravioli with mushroom consommé and crispy roasted mushrooms