



## **PLATED SERVICE – DINNER**

### **PLATED DINNER MENU ONE**

**43.00 PER PERSON**  
**MINIMUM 30 GUESTS**

Freshly Baked Scones

#### **APPETIZER ~ Select One**

Grilled Asparagus / Oven Dried Tomato / Frisée / Lemon Ricotta / Balsamic  
Artisan Greens / Shaved Vegetables / Grapefruit / Mint / Organic Cold Pressed Canola  
Beet Carpaccio / Goat Cheese Terrine / Cold Pressed Canola / Blackberry  
Wild Mushroom Terrine / Herbed Sour Cream / Pea Shoot Salad  
Whole Leaf Caesar / Garlic Croutons / Bacon Lardons  
Arugula and Frisée / Poached Pear / Hermite St. Benoit / Pickled Onion / Cider  
Vinaigrette

#### **MAIN COURSE ~ Select One**

Grilled Beef Sirloin / Cippolini / Parsnip Purée / Oyster Mushrooms  
Steelhead Trout / Crispy Leeks / Pea and Corn Risotto / Cherry Tomato Confit  
Pork Tenderloin / Spicy Apricot / Asparagus / Shaved Carrot / Fingerling Potato  
Herb Stuffed Veal Breast / Red Wine Demi-Glaze / Savoy Cabbage / Fondant Potato  
Supreme of Chicken / Apples / Onion Confit / Duchesse Potato / Jus Au Natural  
Wild Sockeye Salmon / Maple Pepper / Wild and Brown Rice / Baby Squash / Carrots  
Braised Beef Brisket Lyonnaise / Crushed Potatoes / Parsley Salad / Roast Parsnips

#### **DESSERTS ~ Select One**

Cheese Cake / Saskatoon Berries / Orange  
Gastrique  
Mayan Chocolate Pot De Crème / Sugar Cookie  
Lemon Meringue Pie  
Home Made Fruit Tart / Cream / Chocolate  
Flourless Chocolate Cake /  
Pistachio / Cinnamon Gelato



**MAKE**  
HISTORY

***An 18% service charge will be applied to your final bill.***



## **PLATED SERVICE – DINNER**

**56.00 PER PERSON**  
**MINIMUM 30 GUESTS**

### **PLATED DINNER MENU TWO**

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Freshly Baked Scones

#### **APPETIZER ~ Select One**

Lobster Bisque / Quenelle / Parsley Oil / Tarragon  
Chicken Mousseline / Pea Purée / Beet / Frisée  
Shrimp and Avocado / Lime / Cilantro / Asparagus Shave  
Smoked Duck / Foie Grass Torchon / Cherry / Apricot / Brioche  
Scallop and Leek Terrine / Frisée / Rouille / Lemon Zest / Radish  
BC Foraged Wild Mushroom Bisque / Crème Fraiche  
Slow Roasted Pork Belly / Apple / Orange-Carrot Purée / Herbs

#### **MAIN COURSE ~ Select One**

Braised Short Rib / Potato-Parsnip Purée / Root Vegetable Salad / Oven Dried Tomatoes  
Venison Loin / Oak Mushrooms / Butternut Squash / Wild Rice Croquette / Brussels  
Sprout Leaf  
Sea Bream Filet / Soft Polenta / Olive Tomato Salsa / Salsa Verde / Carrot Puree / Beet  
Olive Stuffed Supreme of Chicken / Fondant Potato / Peppers / Charred Tomato /  
Chimichurri  
Prime Rib of Alberta Beef / Yorkshire Pudding / Garlic Mashed Potatoes / Carrot / Beans  
Icelandic Cod / Creamy Barley Risotto / Charred Tomato / Roasted Butternut Squash  
Slow Braised Lamb Shank / Thyme Mashed Potato / Root Vegetable Confit / Garlic / Leeks

#### **DESSERTS ~ Select One**

Traditional Baked Alaska  
Cheese Cake / Saskatoon Berries / Orange  
Gastrique  
Lavender Poached Pear / Petite Stout Cake /  
Crème Anglaise  
Ginger Honey Cake / Caramel Sauce / Cinnamon  
Gelato  
Hazelnut Mousse / Lemon Raspberry Semifreddo  
/ Chocolate Pâté Trio  
Café Au Lait Crème Brule / Demerara / Sugar  
Cookie

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**MAKE**  
HISTORY