

# Deane House Fall/Winter Group Menu

## Menu 1

### *Chicken Sandwich on a Ciabatta Bun*

*In house roasted chicken with caramelized onions,  
garlic cream cheese, baby romaine*

*Served with choice of daily soup, organic greens or fresh fruit*

### *Homemade Beef Burger*

*6 oz of Alberta beef on a toasted Brioche*

*Topped with double smoked bacon, white cheddar and tomato jam*

*Choice of potatoes, daily soup, organic greens or fresh fruit*

### *Pan Seared Salmon Salad*

*Maple glazed Atlantic salmon filet with black peppercorns*

*Served on a bed of baby gem lettuce*

### *Roasted Vegetable Mille Feuille*

*A stack of sliced tomatoes, eggplant, zucchini, red pepper and*

*Onions topped with soft goat chevre*

*Served on wild mushroom ragout*

### *Choice of Dessert*

*Warm apple strudel topped with crème anglaise*

*or*

*Chocolate raspberry mousse pedestal*



*Coffee or Tea*

*\$22.00 per person includes tax and gratuity*

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## Menu 2

### *New York Steak*

*AAA Alberta beef with cherry infused jus  
Chef's seasonal vegetables and potatoes*

### *Shepherd's Pie*

*Alberta bison with wild mushrooms and root vegetables  
Topped with whipped cheddar cheese potatoes  
Served with organic greens*

### *Roasted Honey Ham and Swiss Cheese Sandwich*

*Served on a toasted ciabatta bun with locally made grainy brassica  
mustard and sweet gherkins  
Choice of daily soup, organic greens or fresh fruit*

### *Seafood Penne*

*Tossed with olive oil, garlic, fresh tomatoes and herbs and  
Topped with grated grana padano parmesan*

### *Choice of Dessert*

*Warm apple strudel topped with crème anglaise  
or*

*Chocolate raspberry mousse pedestal*

*Coffee or Tea*



*\$27.00 per person includes tax & gratuity*

# Deane House Fall/Winter Group Menu

## Menu 3

*Choice of soup of the day or organic greens*

### *Beef Tenderloin*

*AAA Alberta beef,, finished with black peppercorn jus  
Served with chef's seasonal vegetables and potatoes*

### *Pan fried Arctic Char*

*Served on vegetable ratatouille with balsamic cream*

### *Roasted Supreme of Chicken*

*Wild mushroom ragout and capsicum cream  
Chef's seasonal vegetables and potatoes*

### *Herb Crusted Rack of lamb*

*Served with shiraz jus  
Seasonal vegetables and Chef's daily potatoes*

### *Choice of Dessert*

*Warm apple strudel topped with crème anglaise  
or*

*Chocolate raspberry mousse pedestal*

*Coffee or Tea*

*\$32.00 per person includes tax & gratuity*

