

DINNER

DINNER MENU IDEAS

CHOOSE PLATED, BUFFET OR FAMILY STYLE SERVICE

Choose Your Courses

First Course Ideas

Canadian Bacon Caesar Salad

California Mixed Greens with Sprouts & Candied Pecans
Romaine & Butter lettuce with radish sprouts, tomato, apples, cucumber with a sweet onion dressing.

Second Courses

Creamy Corn Chowder

Cream of Asparagus with tangy Creme Fraiche
Italian Minestrone with veggies & pasta bites
Oyster Mushroom Chowder
Ravioli filled with cheese in roasted garlic tomato sauce

Main Courses

Seared Chicken Breast with Cranberry mushroom cream sauce or mustard cream sauce.
Pork Tenderloin medallions with Blueberry maple sauce.
Alberta Lamb Chops with balsamic reduction.
Baked salmon fillet with pan fried garlic prawns.
Roast Baron of Beef au jus
Beef Tenderloin Medallions with blue cheese au jus

Choose a starch

Yukon Gold & Yam gratin potatoes
Roasted Wild Mushroom Risotto
Baby yellow potatoes in butter & fresh herbs
Basmati brown rice
Vegetable Couscous
Roasted acorn squash Mascarpone Risotto

Vegetables

Pan Fried Asparagus
Sauteed Baby bok choy with toasted sesame seeds
Almond Green Beans
Carmelized Acorn squash
Raspberry Beets
Stir fried mixed vegetables in season
Baked Creamy Cauliflower



Sweet Course

Raspberry & White Chocolate Mousse with fresh fruit

Home style Cheesecake with cream & fresh fruit coulees

Assorted Tarts & Squares

Home style Tiramisu

Chocolate Fondue with fresh seasonal fruit (Chocolate Fountain available to rent)

Buffet service only.

Rolls & Butter

Buffet Menu Additions

Relish Tray

Gherkins, dill pickles, banana peppers, olives & pickled beets.

Antipasto Tray

With grilled marinated vegetables, charcuteries, olives, pickles & flat bread.

Market Vegetables

Bite sized vegetables are presented with a ranch style dip.

Deli Meat Platter

With assorted smoked and cured meats and condiments.

Cheeses & Fresh Fruit

Assortment of cheeses and fresh seasonal fruit

(Add soft drinks, bottled juices, spring water or coffee & tea service.

Full and partial bar services also available.

Make your menu and service selections and we will price your menu per guest

plus a 15% service charge and GST

Beverages, rentals and staffing extra.

