

~ CATERING MENU ~

Plated Dinner Menus

Minimum 30 people. Please add \$2.50 per person for orders under 30 people.

Selection One

Fresh Baby Greens in a Carrot & Cucumber Ribbon with Honey Dijon Dressing
Chicken Maison Bleu. A stuffed Breast of Chicken with Fresh Herbs, Caramelized Onions, Tomato & wrapped in Prosciutto. Served with a Red Wine Shallot Reduction
Roasted Potatoes, Batonnet of Vegetables
Double Chocolate Cheesecake
\$26.95

Selection Two

Spinach and Mandarin Salad Citrus Honey Poppyseed Dressing
Atlantic Salmon with Orange Marmalade Glaze and Chopped Dill Butter Sauce
White and Wild Rice, Vegetable Batonnet
Triple Chocolate Mousse with Raspberry Coulis
\$26.95

Selection Three

Seafood Chowder
Grilled Alberta Beef Tenderloin with Cabernet Sauvignon Jus
Garlic Mashed Potatoes, Vegetable Ratatouille and Glazed Acorn Squash
Teardrop Mango Smoothie
\$34.95

Selection Four

Mixed Romaine and Iceberg Salad with Honey Dijon Dressing
Tuscan Turkey Tenderloin served with Romanesca Sauce
Roasted Potatoes, Farmers Beans and Carrots
Apple or Cherry Pie with Whipped Cream
\$24.95



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Plated Dinner Menus Continued...

Selection Five

Mixed Romaine and Iceberg Salad with Honey Dijon Dressing
Traditional Roasted Turkey Dinner
Mashed Potatoes, Farmers Beans and Carrots, Savoury Stuffing
Country Gravy and Cranberry Sauce
Apple or Cherry Pie with Whipped Cream
\$22.95

Selection Six

Mixed Romaine and Iceberg Salad with Honey Dijon Dressing
Roast Beef Dinner with Country Gravy
Roasted Potatoes, Farmers Beans and Carrots
Apple or Cherry Pie with Whipped Cream
\$22.95

*Add our Signature Ribbon Salad to any selection for \$2.50 per person
Add any dessert from selection 1, 2, 3 to 4, 5, or 6 for \$2.50 per person
Additional Gravy in a Sauce Boat add \$2.00 per boat*