

## ~ 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...*

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**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*