









# PLATED LUNCH MENU

(\*Available only in The Pavilion)

## Soups

-  Wild Rice and mushroom bisque with truffled crème  
• **5.50 per person**
-  Tomato and fennel with crème fraiche  
• **5.50 per person**
-  Roasted Butternut squash with chive crème fraiche  
• **5.50 per person**
-  Leek and potato with crispy leeks  
• **5.50 per person**
-  Roasted red pepper with chive crème fraiche  
• **5.50 per person**
-  Black bean with cilantro crème fraiche and tortilla crisps  
• **5.50 per person**
-   Thai coconut carrot with coconut creme  
• **5.50 per person**

## Salads

- Romaine leaves tossed with a creamy Caesar dressing, croutons and parmesan cheese  
• **5.50 per person**
- Romaine leaves with sesame ginger vinaigrette, soy nuts, red pepper julienne and shredded carrot  
• **5.50 per person**
- Romaine, watermelon, cucumber, feta cheese, Kalamata olive with lemon thyme vinaigrette  
• **5.50 per person**
- Spinach leaves with honey Dijon vinaigrette, apples, red onion and toasted pumpkin seeds  
• **5.50 per person**
- Spinach leaves with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds  
• **5.50 per person**

Mixed greens with fresh garden herb vinaigrette, cucumber, shredded carrot, radishes and tomato  
• **5.50 per person**

Mixed greens with apple cider maple vinaigrette, candied pecans, sundried cranberries and pears  
• **5.50 per person**

Chopped kale and quinoa salad, cucumber, red onion, red pepper, crispy chickpeas, feta with lemon mint vinaigrette  
• **5.50 per person**

## Lunch Entrees

### Chicken

- Balsamic roasted chicken breast, beefsteak tomatoes, boconcini, red onion, baby spinach and fresh herb vinaigrette  
• **21.00 per person**
- Sesame chicken rice bowl, brown rice, shredded carrot, green onion, cucumber, daikon shoots, peas with sesame ginger vinaigrette  
• **18.00 per person**
- Open faced roasted chicken, apple chutney, arugula and brie sandwich on ciabatta bread with arugula with fresh garden salad  
• **17.00 per person**

### Fish

- Grilled Atlantic salmon, arugula, watermelon, cherry tomato, red onion, red pepper, feta and lemon basil vinaigrette  
• **22.00 per person**
- Poached pesto crusted pickerel, tomato and red pepper relish, grilled asparagus, basmati rice  
• **23.00 per person**
- Smoked Manitoba trout, shaved fennel, oranges, radishes, pea shoots, edamame and avocado dressing  
• **23.00 per person**
- Soy maple glazed salmon with edamame and black bean salad, baby lettuces, cucumber and pickled enoki mushrooms  
• **22.00 per person**

 Vegan Option

 Gluten Free Option

## Food Allergy Concerns?

Please talk to our events office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.



### Meat (beef)

Hamburger, fresh pressed patty on butter bun with sautéed mushrooms and onions, Bothwell cheddar cheese, lettuce tomato and pickle with home cut fries

• **18.00 per person**

Grilled 6oz New York steak, pesto roasted tomato, home cut fries, maitre d’hotel butter

• **23.00 per person**

### Vegetarian

Spinach, mushroom and Swiss cheese quiche and fresh garden salad with Assiniboine Park honey and apple cider vinaigrette

• **18.00 per person**

Grilled vegetable flatbread, fresh basil pesto, grilled zucchini, asparagus, eggplant, red pepper, red onion, feta cheese with fresh garden salad

• **18.00 per person**

### Vegan


Roasted vegetable strudel with red pepper coulis and fresh garden salad

• **18.00 per person**



## Desserts

Lemon curd with fresh seasonal berries, whipped cream and wafer cookie

• **9.50 per person**

 Wild berry sorbet with whipped cream and seasonal berries

• **9.00 per person**

  Mango sorbet with tropical fruit salad

• **9.00 per person**

 Vanilla crème brûlée with whipped cream and strawberry fan

• **9.00 per person**

 Espresso crème brûlée with whipped cream and chocolate covered coffee beans


• **9.50 per person**

Caramelized bananas with rum, vanilla ice cream, toasted coconut and chocolate drizzle


• **9.50 per person**

Apple strudel with vanilla crème Anglais

• **9.50 per person**

 Flourless rich Chocolate Oblivion with whipped cream and strawberry fan

• **10.00 per person**

 Chocolate mousse in dark chocolate cup with whipped cream and strawberry fan

• **10.00 per person**

White chocolate raspberry cheesecake with whipped cream and strawberry fan

• **10.50 per person**

Chocolate Marquise torte with whipped cream and strawberry fan

• **10.50 per person**

 Vegan sticky orange marmalade cake

• **9.50 per person**

 Lemon raspberry torte with whipped cream and raspberries

• **9.50 per person**

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