











# A LA CARTE BANQUET DINNER


**Includes one vegetable selection and one starch selection. To provide two entrée options there will be a 2.00 service charge per person.**

## Soups



-  Wild Rice and mushroom bisque with truffled crème  
**• 5.50 per person**
-  Tomato and fennel with crème fraiche  
**• 5.50 per person**
-  Roasted red pepper with chive creme fraiche  
**• 5.50 per person**
-  Roasted butternut squash with chive crème fraiche  
**• 5.50 per person**
-  Broccoli and cheddar  
**• 5.50 per person**
-  Leek and potato with crispy leeks  
**• 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**
-  Spinach leaves with honey Dijon vinaigrette, apples, red onion and toasted pumpkin seeds  
**• 5.50 per person**
- Chopped kale and quinoa salad, cucumber, red onion, red pepper, crispy chickpea, feta with lemon mint vinaigrette  
**• 5.50 per person**

-  Spinach leaves with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds  
**• 5.50 per person**

Romaine, watermelon, cucumber, feta cheese, Kalamita olives with a lemon thyme vinaigrette  
**• 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**

## Vegetables (Choose one)

Mixed seasonal vegetables (broccoli, zucchini, julienne carrots and red peppers)

Honey and thyme glazed carrots

Roasted root vegetables (carrots, turnips, parsnips, red pepper and red onion)

Green beans with caramelized shallots and tarragon

Grilled vegetables with fresh herbs (asparagus, zucchini, red pepper) Additional \$1.00 per person

## Starches (Choose one)

Herb roasted red potatoes

Lemon and oregano roasted potatoes

Garlic mashed Yukon Gold potatoes

Basil pesto mashed Yukon Gold potatoes

Wild Rice Pilaf

Roasted sweet potatoes with parsley and rosemary

Mashed sweet potatoes with fresh basil and maple syrup

 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.

## Entrees

### Chicken

 Bocconcini gratineed roast chicken breast with tarragon mushroom cream sauce  
• **24.00 per person**

Bourbon BBQ chicken breast with Cajun crispy onion straws  
• **24.00 per person**

Chicken scaloppini breaded with oregano and parmesan cheese on tomato sauce  
• **25.00 per person**

Chicken scaloppini with sage and parmesan cheese on Marsala mushroom cream sauce  
• **26.00 per person**

Balsamic roasted chicken breast with a caramelized onion compote  
• **24.00 per person**

### Stuffed Chicken

**(Choice of Panko Breaded or Pan Seared)**

Fresh herb and goat cheese stuffed breast with bruschetta sauce  
• **28.00 per person**

Boursin cheese and basil stuffed with chardonnay cream sauce  
• **28.00 per person**

Mushroom and herb stuffed breast with red wine jus  
• **28.00 per person**

Aparagus and goat cheese stuffed breast with saffron and Chardonnay sauce  
• **28.00 per person**

Wild Rice and sundried cranberry stuffed breast with rosemary cream sauce  
• **28.00 per person**

Broccoli and Bothwell cheddar stuffed breast with basil pesto cream sauce  
• **28.00 per person**

Roasted apple and brie stuffed breast with port wine and cranberry jus  
• **28.00 per person**

Ham and havarti stuffed breast with a tarragon cream sauce  
• **28.00 per person**

### Fish

 Sesame seared salmon with ginger, scallion and lemon coconut cream sauce  
• **32.00 per person**

 Lemon and dill roasted salmon with cracked pepper and a roasted red pepper sauce  
• **32.00 per person**

 Cedar plank roasted salmon with a maple Dijon glaze  
• **32.00 per person**

Panko crusted pickerel with a caper and lemon butter sauce  
• **32.00 per person**

Panko crusted pickerel with a lemon and dill white wine cream sauce  
• **32.00 per person**

### Beef & Pork

Prime Rib of Beef (8oz) with mini Yorkshire pudding and au jus  
• **39.00 per person**

 Grilled New York steak (8oz) with brandied peppercorn sauce  
• **41.00 per person**

 Roasted pork tenderloin with port apple raisin jus  
• **27.00 per person**

 Rosemary roasted pork tenderloin with cabernet Saskatoon berry jus  
• **28.00 per person**

### Vegetarian

Penne pasta primavera with fresh seasonal vegetables in a light herb cream sauce  
• **17.00 per person**

Mediterranean Fusilli with roasted peppers, onions, kalamata olives and feta cheese in a roasted garlic tomato sauce  
• **17.00 per person**

 Grilled Eggplant rotolo stuffed with spinach and ricotta cheese on tomato sauce  
• **21.00 per person**

 Grilled vegetables with wild and tame mushroom risotto  
• **21.00 per person**

Roasted Portobello mushroom "Wellington" with sautéed spinach, shallots, ricotta cheese on herbed tomato cream sauce  
• **24.00 per person**

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## Vegan



-  Grilled tofu and vegetable stack with tomato sauce, portobello mushroom, red onion, asparagus, zucchini and red peppers  
• **19.00 per person**
-  Grilled vegetable strudel with roasted red pepper sauce  
• **19.00 per person**
-  Grilled cumin-scented black bean cakes with fresh vegetable cilantro salsa  
• **19.00 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**

## Kids Menu

Chicken Fingers and French Fries with Honey Dill Dip  
• **12.95 per person**

Hot Dog and French Fries  
• **10.95 per person**

Grilled Cheese and French Fries  
• **10.95 per person**

Buttered Noodles and Garlic Toast  
• **8.95 per person**

## Additional Items

Carrots and Celery Sticks  
• **1.50 per person**

Vanilla ice cream with chocolate sauce  
• **3.50 per person**

Milk or Chocolate milk (glass)  
• **2.50 per person**

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