

Dinner Menu



Can be served buffet, plated or family style

STARTERS

SOUPS

Smoked
Tomato Bisque
\$6.00 GF VEG



Split Pea &
Chorizo
\$8.50

Wild Mushroom
Soup
\$10.00 GF VEG

Vichyssoise
\$11.00 GF VEG



Carrot Soup
\$8.50 GF VEG

Seafood
Chowder
\$13.75 GF

Roasted Corn
Chowder
\$10.00 GF VEG



Gluten Free



Vegan



Vegetarian

SIDE SALADS

Gluten Free **GF**

Vegan **VG**

Vegetarian **VEG**

Caesar

Hand torn Romaine,
Parmesan cheese, torn
crouton & Caesar dressing

\$6.25 **GF** **VEG**

Spring Artisan

Tuscan greens, endive,
radicchio, fresh apple,
tomato & shaved
radish with blasamic
pomegranate vinaigrette

\$6.00 **GF** **VG** **VEG**

Mandarin Berry Spinach

Fresh spinach, mixed
berries, madarin orange,
almonds & house-made
berry vinaigrette

\$8.95 **GF** **VG** **VEG**

Fresh Garden Salad

Seasonal lettuce mix,
carrot, cucumber, cherry
tomato, red cabbage
& radish with a choice
of dressing or house
vinaigrette

\$6.00 **GF** **VG** **VEG**

Caprese Salad

Spinach leaf, tomato,
fresh basil, mini
boconcini & balsamic
vinaigrette

\$10.95 **GF** **VG** **VEG**

Pasta

Pasta, roasted red pepper,
spinach, Asiago cheese &
Italian vinaigrette

\$9.65 **VEG**

Beet & Goat Cheese

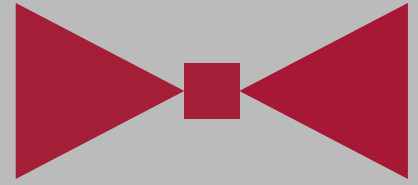
Mix of garden greens, red
beets, goat cheese & red
onion with citrus vinaigrette

\$9.25 **GF** **VEG**



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VEGETABLE OPTIONS



**Roasted
Cauliflower**
Fennel & garlic oil
\$7.00 GF VG VEG

**Cremini
Mushrooms**
With oregano &
epazote
\$5.85 GF VG VEG

**Steamed
Broccolini**
With citrus oil
\$9.00 GF VG VEG

Roasted Beets
In herbed oil
\$3.75 GF VG VEG

**Green Beans &
Carrots**
In balsamic glaze
\$3.75 GF VG VEG

Roasted Carrots
\$2.95 GF VG VEG

Gluten Free GF
Vegan VG
Vegetarian VEG

Mixes and Blends

**Chef's Seasonal
Vegetable Medley**
A mix of fresh seasonal
vegetables. Items based on
seasonal availability
\$6.25

GF VG VEG

*items are subject to availability
**starting price listed - price and products can vary



STARCH OPTIONS

**Roasted Yukon
Gold Potatoes**
\$1.95 GF VEG

Mashed Potato
With roasted garlic
\$5.65 GF VEG

Mashed Potato
With leek &
Applewood smoked
cheddar
\$5.75 GF VEG

**Potato
Daphinoise**
With whipping cream,
egg & shredded
cheese
\$6.25 GF VEG

**Roasted Sweet
Potato** GF VEG
\$4.25

**Mashed Sweet
Potato**
\$5.35 GF VEG

**Steamed
Basmati Rice**
\$2.65 GF VG VEG

Jasmine Rice
\$1.95 GF VG VEG

Wild Rice Pilaf
A blend of long
grain and wild rice
\$4.00 GF VEG

Risotto
\$7.35 VEG

Gnocchi
Selection of flavours
\$11.65 VEG

**Spinach
Cannelloni**
With tomato sauce
& Asiago cheese
\$7.50 VEG

**Fettuccini
Alfredo**
With creamy garlic
sauce
\$7.25 VEG

Baked Pasta
With tomato & Par-
mesan cream, chili
flake & mozzarella
cheese
\$7.85 VEG

Cheese Ravioli
With pomodoro
sauce
\$9.75 VEG

Gluten Free GF
Vegan VG
Vegetarian VEG



Pork Tenderloin

With Au Jus, honey garlic or maple balsamic glaze

\$12.75 GF

Pork & Lamb

Rack of Lamb

With red wine sauce, mint or black pepper sauce **\$29.60**

GF



ENTRÉE

Beef & Poultry

AAA Alberta Beef Ribeye

With Au Jus or Chimichurri

\$38.55 GF

AAA Alberta Beef Braised Short Ribs

With Au Jus & caramelized onion

\$20.00 GF

AAA Alberta Beef Tenderloin

With Au Jus, wild mushroom sauce, or Béarnaise sauce

\$35.00 GF

Boneless Chicken Thigh

With Au Jus or lemon grass, Marsala wine, thyme, mushroom, or lemon caper sauce

\$11.50 GF

Grilled Chicken Breast

With Au Jus/lemon grass sauce/Marsala wine sauce/thyme sauce/mushroom sauce/lemon caper sauce

\$14.35 GF

GF Gluten Free

VG Vegan

VEG Vegetarian



Baked Snapper

With Mojo de Ajo (citrus garlic chili aioli)

\$15.00 GF

Pan Seared Salmon

With lemon butter sauce

\$24.50 GF

Tuna Loin

With Wasabi honey mustard

\$22.75 GF

Seafood

ENTRÉE



Roasted Cauliflower Steak

With hummus, cherry tomato & Chimichurri

\$13.35 GF VG VEG

GF Gluten Free

VG Vegan

VEG Vegetarian

Vegetarian Lasagna

Eggplant, squash, zucchini, peppers and cheese with tomato sauce

\$14.30 GF VEG

Stuffed Bell Pepper

Stuffed with rice blend, pinto bean & smoked tomato puree

\$14.25 GF VG VEG

Portabello Mushroom

With roasted vegetables & tomato sauce

\$10.75 GF VG VEG

Vegan & Vegetarian

DESSERT



Plated

Baked New York Cheesecake

Individual baked creamy cheesecake on graham cracker crust

\$14.25 VEG

Flourless Chocolate Ganache Torte

Raspberry coulis & fresh berries

\$10.75 GF VEG

Sticky Toffee Pudding

\$14.25 VEG

House Made Mason Jar Desserts

A choice of 1: Tres Leches with peach, berry trifle cheese cake, key lime pie, Nutella & chocolate, or apple crumble pie

\$10.75 VEG

German Chocolate Cake

\$14.25 VEG

Strawberry Mousse Cake

\$14.15 VEG

European Pastries

Delicate cream puffs, luscious tarlets, bite-sized dainty cakes (2pc)

\$7.75 VEG

House Made Mason Jar Desserts

A choice of 4 options: Tres Leches with peach, berry trifle cheese cake, key lime pie, Nutella & chocolate, or apple crumble pie

\$10.75

VEG

Dessert Buffet

Assorted finger desserts, mousse, pies, tarts & cheesecake (2pc)

\$9.50 VEG

Finger Desserts

A sweet array of scrumptious cakes, sinful brownies & irresistible squares (2pc)

\$4.85 VEG



Buffet

GF Gluten Free

VG Vegan

VEG Vegetarian

NOTES



- Rentals, labour & GST are additional
- Most items can be served buffet, plated or family style - inquire for further details
- All items subject to availability
- Special orders are subject to additional charges
- Many menu items can be customized to be gluten free & vegetarian/vegan, please ask for details
- Although we endeavor to accommodate those guests with food restrictions and/or allergies, we cannot guarantee the items ordered are 100% free of noted food restrictions or allergies

SIMPLY
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GET IN TOUCH

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