

PLATED MENU

\$54.00/PERSON + HST 13% + GRATUITY 18%

MINIMUM OF 100 GUESTS

COCKTAIL HOUR

FLOATING HORS D'OEUVRES (CHOOSE 4)

DINNER

FIRST COURSE: STARTER

MIXED BABY GREENS WITH AN AGED BALSAMIC VINAGRETTE

PARMA PROSCIUTTO-WRAPPED BUFALA

MIXED GRILLED VEGETABLES

CRUMBLed FETA CHEESE

SECOND COURSE: ENTRÉE (CHOICE OF)

WHOLE-ROASTED & CARVED ALBERTA BEEF TENDERLOIN WITH A MERLOT REDUCTION

AAA NEW YORK STRIPLOIN STEAK WITH A TRI-PEPPERCORN SAUCE

POMMERY-DIJON HONEY-GLAZED CHICKEN SUPRÈME TOPPED WITH CRISPY SHALLOTS

HERB-BREADED CHICKEN CUTLET WITH VINE-RIPENED TOMATO SAUCE & BUFALA

BAKED ATLANTIC SALMON WITH A MANGO CAPER SALSA

BAKED RED PEPPER STUFFED WITH JASMINE RICE & A TOMATO COULIS (VEGETARIAN OPTION)

BAKED VEGETABLE PHYLLO WITH A TOMATO & SWEET PAPRIKA CHUTNEY (VEGETARIAN OPTION)

EGGPLANT PARMIGIANA TOWER (VEGETARIAN OPTION)

SIDES (CHOOSE 2)

ROSEMARY ROASTED POTATOES

GARLIC-YUKON GOLD MASH

BUTTER & HERB STEAMED RICE

MIXED VEGETABLE MEDLEY WITH WHITE WINE & EXTRA-VIRGIN OLIVE OIL

STEAMED SWEETLET PEAS & SHITAKE MUSHROOMS

SAUTÉED RAPINI & CARROT MEDLEY

SAUTÉED BABY BOK CHOY

SERVED WITH WHIPPED BUTTER & ARTISANAL BREAD & ROLLS

THIRD COURSE: DESSERT

LEMON SORBET WITH FRESH BERRIES

APPLE CRUMBLE BAKED WITH FRESH CUSTARD, DRIZZED CARAMEL WITH CRÈME ANGLAISE

VANILLA CHEESECAKE WITH RASPBERRY COMPOTE

MOLTEN CHOCOLATE LAVA CAKE WITH VANILLA WHIPPED CREAM

MERLOT POACHED PEARS WITH VANILLA BEAN ICE CREAM

FRESHLY BREWED COFFEE