

PLATED MENU

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

Pricing is calculated based on 100 guests and will fluctuate marginally on a per person cost under 100.

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
CRUMBLLED 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