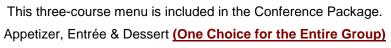
PRIVATE PLATED MENU

EXECUTIVE CHEF · ANDREW LOFT



Non-Package Guests: \$75.00 per person.



There is a \$8.00 per person surcharge for each additional <u>entrée selection only.</u>

Numbers must be submitted 7 days prior to your event.

SOUPS

Mushroom Soup with Porcini Crème Fraiche
Broccoli and Cheddar Soup, Herb Croutons
Maple Butternut Squash Soup, Candied Pecans
Carrot and Ginger Soup, Chive Crème Fraiche
Corn Chowder
Potato and Leek Soup
Classic Minestrone

UPGRADED SOUP SELECTIONS

\$8.00 per person

Atlantic Lobster Bisque Seafood Chowder

SALADS

Organic Greens with Confit Tomato, Dried Cranberries, Blue Cheese, Candied Pecans, Peach Vinaigrette House Caesar Salad with Roasted Garlic Dressing, Crisp Bacon and Parmesan Cheese Spicy Arugula & Frisee Salad, Confit Tomato, Parmesan, Crisp Bacon, Preserved Lemon Shallot Dressing Baby Greens with Crumbled Goat Cheese, Spiced Apples and Strawberry Vinaigrette Hand Cut Kale Salad with Toasted Pumpkin Seeds, Dried Cranberries, Buttermilk Dressing

SORBET \$7.00 per person

House-made flavours include:

Lemon, Passion Fruit, Raspberry, Peach, Spiced Apple, Strawberries and Champagne
** All Sorbets are Gluten Free, Dairy Free, Egg Free, Nut Free and Vegan **

All prices subject to taxes and gratuities.

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ENTRÉES

Grilled AAA Beef Striploin Pave, Caramelized Onion Mash, Pinot Noir Cherry Jus Breast of Chicken, Sweet Potato Mash, Fig Jus

Pan-seared Atlantic Salmon Fillet with Confit Fingerling Potatoes, Chardonnay Dill Cream Sauce

Baked Garlic and Thyme Marinated Rib Eye, Sweet Potato Mash, Café au Lait Sauce

Organic Breast of Chicken, Creamy Potato Gnocchi, Pickled Shallot Jus

Pan Seared Rainbow Trout Fillet, Dauphinoise Potatoes, Ice Wine Glaze

Cornish Hen, Butternut Squash Risotto, Port Mushroom Jus

ENTRÉE Upgrades

8oz Beef Tenderloin \$ Market Price
12oz Grilled Beef Rib Eye Steak \$ Market Price
Lamb Rack with Mustard and Rosemary Crumbs with Mustard Jus \$ Market Price
Lobster Tail \$ Market Price
Tiger Prawn Topper \$ Market Price

DESSERTS

Vanilla Bean Cheesecake with Sweet Cream and Fresh Fruit Compote

Death by Chocolate Cheesecake with Chocolate Glaze, Fresh Berries and Raspberry Coulis

Double Chocolate Toffee Cake with Tahitian Vanilla Carmel Sauce, Crushed Housemade Toffee and Crème Anglaise

White Chocolate Wildberry Mousse Cake with Sweet Cream, Fresh Berries and Fruit Coulis

Fruit Curd Tart with Sweet Cream, White Chocolate Sauce and Fresh Berries

(Choice of one fruit curd flavour: Lemon OR Passion Fruit)

Blueberry Ricotta Tart with Sweet Cream and Lemon Blueberry Compote

Crème Brulee with Sweet Cream and Seasonal Berries

(Choice of one of the following flavors: Vanilla, Maple, White Chocolate Orange OR Espresso)

UPGRADED DESSERT SELECTION

\$10.00 per person

Pastry Chef's Seasonally Inspired Chocolate Trio, served with Sweet Cream, Berries and Fruit Coulis

COFFEE & TEA

Our Chef would be pleased to work on any custom menu suggestions you may have.

Our Culinary Team can work with all dietary restrictions.

Advance notice is preferred at time of submission of guaranteed numbers 72 hours prior to event.

All prices subject to taxes and gratuities.

