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# PRIVATE PLATED DINNER MENU

Executive Chef – Chris Willick

This Three Course menu is included in the Conference Package

\*Appetizer, Entrée and Dessert **\*ONE CHOICE FOR THE ENTIRE GROUP TO ENJOY\***

*Non-Package Guests - \$80 per person*

**\*\*For ANY Additional Course – \$8 surcharge per person**

**\*\*For ANY Additional PRE-SELECTED Entrée Selection – \$8 surcharge per person  
(ENTRÉE numbers are due 7 business days in advance)**

## SOUPS

Classic Minestrone *or* Root Vegetable Minestrone (Seasonal)

Golden Beet Puree with Ginger and Fresh Turmeric

Moroccan Lentil Soup with de Puy Lentils, Shredded Kale and Smokey Paprika

Braised White Bean and Cauliflower with Black Truffle and Aged Cheddar

## UPGRADED SOUPS - \$8.00 surcharge per person

PEI Lobster Bisque

'French Onion' style with Gruyere Sourdough Crostini (Not Vegetarian)

Seafood Chowder with Old Bay Crackers

## SALADS

Shredded Romaine Salad with House Roasted Garlic Vinaigrette, Crisp Bacon, Sourdough Croutons & Shaved Pecorino

Crisp Mixed Greens with House Cured Tomato, Pancetta Lardons, Shaved Pecorino & Olives with White Balsamic Vinaigrette

'Wedge' Style with Iceberg, Pancetta, Marcona Almonds, Marinated Tomato & Buttermilk-Blue Cheese Dressing

## PASTA UPGRADE MID COURSE - \$15 surcharge per person

Baked Ricotta Gnocchi with Sweet Potato Cream, Herbs and Roasted Mushrooms

Casarecce all'Amatriciana with Pancetta, White Wine and Tomato

Seared Lasagna Alfredo with Pecorino Mornay Sauce

*All prices subject to taxes and gratuities*

*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*



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## MAIN ENTREES

Grilled AAA Coulotte Steak (Top Sirloin) with Natural Jus  
Honey and Thyme Roasted ½ Cornish Hen with Pommery Mustard Jus  
Pan-seared Steelhead Salmon Fillet with Lemon Beurre Blanc  
Pan Seared Arctic Char Fillet, Crispy Leeks and Beurre Rouge  
Roasted Chicken Supreme with Sauce Persillade  
Honey-Garlic Glazed Pork Tenderloin with Apple Butter and Spiced Jus

Choose any 2 Entrees as a Duo \$12/person

*Please choose 1 side below for ALL Entrées with Chef's Choice Seasonal Vegetables*  
*Roasted Garlic Whipped Potatoes*  
*Herb and Garlic Roasted Fingerling Potatoes with Lemon Zest*  
*Confit Smashed Baby White Potatoes with Gremolata*

## UPGRADED ENTREES

Choose any 2 Entrees as a Duo \$12/person

8oz California Cut Striploin - \$12 per guest  
Add Lobster Tail au Gratin - \$Market Price  
Add Grilled Garlic Jumbo Prawns (2) - \$10 per Guest

## DESSERTS

Vanilla Bean Cheesecake with Sweet Cream and Fresh Fruit Compote  
Triple Chocolate Mousse Cake with Sweet Cream, Seasonal Berries and Raspberry Coulis  
Lemon Meringue Tart with White Chocolate Sauce and Fresh Berries  
Crème Brulee with Sweet Cream and Seasonal Berries

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

**UPGRADED DESSERTS - \$10.00 surcharge per person**

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

## COFFEE and TEA SERVICE



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