



STONEBRIDGE HOTEL

BY POMEROY

PLATED DINNER MENU



12102-100 Street | Grande Prairie, Alberta, T8V 5P1

Phone: 780-532-5221 | Fax: 780-532-5441

www.StonebridgeHotel.ca

PLATED DINNER

Serves maximum of 100 guests

FEATURE THREE COURSE PLATED MEAL

45

ASSORTED ROLLS AND BUTTER

Choice of ONE SEASONAL SOUP or SALAD (select one option for all guests)

PREDETERMINED choice from TWO ENTREE SELECTIONS

Choice of ONE FEATURE DESSERT (select one option for all guests)

Served with Freshly Brewed Coffee and Tea

SOUP & SALAD

Seasonally Inspired Soup & Salad Selections

Add a feature soup or salad course for \$5 per person. All salads start with a Tuscan baby lettuce base.

Winter

Beef Barley Soup with Vegetables, Pearl Barley & Prime Rib

maple candied walnut, pomegranate seeds, cranberries, goats cheese & balsamic & fig vinaigrette

Spring

Lemon Chicken & Spring Veggie Soup with Fresh Basil

arugula, cucumber, yellow peppers, black berries, feta cheese & citrus olive oil dressing

Summer

Summer Corn Chowder

strawberries, red onion, baby spinach, candied pecan & balsamic dressing

Fall

Harvest Vegetable Soup

Gala apples, bacon, feta cheese, walnuts & maple mustard vinaigrette

**All prices are based per person and subject to applicable taxes and gratuity.*

PLATED DINNER

ENTREE

Feature Plated Service Entrée Selections

Balsamic & Brown Sugar Pork Tenderloin

caramelized apples, shallots & kale, balsamic glaze

Garlic Herbed Pork Loin with Wild Mushroom Cream

sun-dried tomato & rosemary gnocchi

Baked Chicken Boursin with Fresh Herbs & Roasted Red Pepper Sauce

sweet potato & maple pave, steamed asparagus

Roast Chicken Breast with Lemon, Garlic & Rosemary

mediterranean inspired vegetables & baby potatoes

Mom's Meatloaf with Caramelized Onions & Pan Gravy

accompanied with buttery mashed potatoes and chef's vegetable medley

Medallion of Beef with Madagascar Peppercorn Brandy Cream

horseradish mashed potatoes, roasted root vegetables

Oven Baked Orange Tilapia

herb & almond scented basmati and steam vegetables

Parmesan Vegetable Fritters

served over top linguine noodles tossed in a warm & spicy tomato chutney

PLATED DINNER

DESSERT

Home Baked Apple Pie with Cinnamon Streusel

Vanilla Bean Ice Cream

French Style Cheese Cake

With Berry Coulis

Chocolate Cake

Garnished with whipped cream & fresh berries

CHILDREN OPTIONS

Chicken Fingers & Fries

Kraft Dinner & Vegetable Sticks

Kids Meatloaf with Mashed Potatoes & Veggies

Spaghetti & Meatballs

Kids Grilled Cheese & Fries