

## Plated meals

PLATED MEALS INCLUDE FRESH ROLLS AND WHIPPED BUTTER, FAIR TRADE COFFEE AND TEGA TEA  
CHOICE OF SALAD OR SOUP AND DESSERT  
MINIMUM 20 PEOPLE  
PRICED PER PERSON

### ENTRÉES

SELECT ONE OPTION:

#### CHINOOK SALMON WITH LOBSTER RISOTTO

*Panko pan fried salmon with lobster risotto lemon aioli and nutty butter broccoli*

\$43

#### APPLE WOOD PORK TENDERLOIN

*Roasted pork tenderloin with apple wood candied smoked bacon, creamy polenta and mango corn salsa*

\$39.75

#### LEMON CHICKEN

*Lemon and gremolata crusted chicken breast with pommes aux Lyon and artisan carrots and asparagus*

\$40.75

#### BROME LAKE DUCK BREAST

*Brome lake roasted duck breast with a cherry and fennel reduction*

Served with duck fat roasted baby potatoes, bing cherries and sauteed carrots, onions and zucchini

\$46.25

#### ALBERTA LAMB CHOPS

*Herb crusted Alberta lamb chops with roasted pumpkin, honey glazed artisan carrots and smashed baby potatoes with sauce chivry*

\$59.50

#### ALBERTA AAA STEAK AU POIVRE

*Angus Alberta AAA steak au poivre, smashed Yukon potato, glazed local root vegetable panache in a port wine reduction*

\$49.50

#### ALBERTA BISON TENDERLOIN

*Alberta Bison tenderloin seasoned with black currant coffee and cinnamon cardamom glaze. Served with roasted herb and garlic baby potatoes, local seasonal vegetables and a bow stock reduction*

\$53

#### CHERRY GLAZED TOFU STEAK
















*Peppercorn and cherry glazed pumpkin crusted tofu steak. Served with roasted butternut squash risotto, spiced cinnamon and pickled cranberry mascarpone*

\$35.75




### SIDES

SELECT ONE OPTION:

#### SALADS:












- Kale and romaine Caesar
- Market lettuce salad with assorted dressings    
- Farmer's greens with mandarins, slivered red onion, teardrop tomatoes and goat cheese. Served with house made hazelnut and Dijon vinaigrette  
- Jerk sweet potato salad   
- Baby spinach, watermelon and feta salad with house made orange vinaigrette   
- Signature salad   

#### SOUPS:

- Soup du jour
- Tomato and roasted pepper soup 
- Corn lentil soup 
- Butternut squash and red lentil soup 
- Italian wedding soup
- Spicy chicken gumbo soup

### DESSERTS

SELECT ONE OPTION:

- Matcha green tea blackberry cheesecake 
- White chocolate lemon lavender cheesecake 
- Chocolate hazelnut cake with chocolate cream 
- Strawberry champagne cake with blueberry coulis 
- House made chocolate truffle mousse  
- House made rose Crème Brûlée   
- White chocolate and blueberry cheesecake 
- Cranberry and chocolate log with pomegranate couli 
- Village individual ice cream with our fresh house baked cookie 