



THREE COURSE DINNER OPTIONS

\$75 *per person*

- Choose two first course
- Choose three entrée course selections
- Choose two dessert course

\$85 *per person*

- Choose three first course selections
- Choose three entrée course selections
- Choose two dessert course

HORS D'OEUVRES RECEPTION

Add one hour Hors D'oeuvres reception with the choice of five options to your menu

for \$15 per person

[choose any five Hors D'oeuvres]

COLD HORS D'OEUVRES

Tuna tartare & whipped avocado, served on a mini corn taco

Beef tartare crostini, grain mustard aioli

Gourgeres, compte & tillamook cheddar

Tomato & Mozzarella skewers with a balsamic glaze

HOT HORS D'OEUVRES

Maple Bacon and Pepper wrapped scallops

Meatball with pepperade

Ratatouille vegan tartlet

Truffle arancini, garlic aioli

Duck Crostini with plum sauce



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APPETIZER

BOSTON LETTUCE *fresh herbs, crispy shallots, mustard shallot vinaigrette*

ARUGULA SALAD *sliced poached pears, toasted almonds, crumbled blue cheese, champagne vinaigrette*

POTATO & LEEK SOUP *served warm with nouveau onions and pomme*

PISSALADIERE *Ratatouille tartlet topped with microgreens and a balsamic glaze*

SHRIMP COCKTAIL *three shrimp served with spicy mayo and cocktail sauce (available on \$85/pp menu only)*

ENTRÉE

DOURADE *Vadouvan Consome, Sunburst Squash, Favas, baby carrots, concasse tomatoes, baby artichokes, pea tendrils*

SALMON PROVENCAL *toasted orzo, swiss chard, heirloom tomatoes, niçoise olives, capers, herbs de provence*

GREEN CIRCLE ROAST ORGANIC CHICKEN *robuchon potatoes, ratatouille chermoula*

PRIME STEAK DIANE 10 OZ COULOTTE *pearl onions, peas, potato gratin, steak diane sauce*

ROASTED CAULIFLOWER *tahini, moroccan spices, grapefruit, pine nut & golden raisin persillade, shaved fennel, cilantro*

DESSERT

CHOCOLATE POT DE CREME *traditional French chocolate & cream*

CREME BRULEE *vanilla bean custard, berries*

SORBET & BERRIES *chef selection sorbet and berries*