

Plated Dinners

ALL PLATE SERVICE DINNERS ARE THREE COURSES INCLUDING A STARTER, ENTRÉE AND DESSERT. A 4TH COURSE CAN BE ADDED FOR \$4 PER PERSON. INCLUDES BAKE SHOP ROLLS WITH PREMIER BUTTERS, FRESH SEASONAL VEGETABLES, COFFEE & TEA.

Minimum of 20 people

HOMEMADE SOUPS (CHOOSE ONE)

Prairie Mushroom Silk Chive Crème Fraiche
Roasted Squash Bisque Toasted Pumpkin Seed Pesto
Aged White Cheddar Cream Focaccia Cracker Truffle Oil
Charred Roma Tomato Bisque Basil Croutons



SALADS (CHOOSE ONE)

CAPRESE SALAD

Tomatoes | Buffalo Mozzarella | Arugula | Lemon Basil Vinaigrette

PREMIER GREENS

Artisanal Greens | Roasted Yellow Tiger Beets | Candied Walnuts
Crumbled Goats Cheese | Saskatoon Berry Vinaigrette

CAESAR SALAD

Tender Hearts of Romaine | Shaved Romano | Black Pepper Smoked Bacon
Sourdough Croutons | Red Wine Garlic Caesar Dressing

BUTTER LETTUCE WEDGE SALAD

Crumbled Feta | Sliced Strawberries | Green Goddess Ranch Dressing



\$3 per Person Surcharge for Groups under Minimum People
All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

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ENTREES (CHOOSE ONE)

PAN SEARED CHICKEN SUPREME \$37

Buttermilk Mashed Potatoes | Natural Pan Gravy

100Z MAPLE SOY GLAZED FRENCHED PORK RACK CHOP \$35

Chive Mashed Potatoes | Rosemary Port Reduction

PANKO CRUSTED ATLANTIC SALMON FILLET \$39

Seven Grain Rice Pilaf | Charred Pineapple Salsa

8 OZ. GRILLED AAA ALBERTA STRIPLOIN STEAK \$40

Horseradish Mashed Potatoes | Prairie Mushroom Ragout

ROAST AAA SALT CRUSTED ALBERTA PRIME RIB \$43

Scallion Mashed Potatoes | Chive Pop Over | Natural Pan Gravy Reduction

ROAST TURKEY | SAGE APRICOT STUFFING \$35

Scallion Buttermilk Mashed Potatoes | Natural Pan Gravy

AAA ALBERTA BEEF TENDERLOIN FILLET \$44

Scallion Buttermilk Mashed Potatoes | Asparagus & Oven Dried Plum Tomato
Caramelized Shallot Prairie Mushrooms Ragout

AUTUMN LENTIL RAGOUT \$30

Roasted Acorn Squash & Winter Vegetables GF/V/DF/VG



DESSERTS

New York Style Cheese Cake | Triple Berry Champagne Compote

Saskatoon & Wild Berry Shortcake | Farmhouse Chantilly Cream

Warm Bananas Foster Bread Pudding | Espresso Coffee Caramel

Warm Apple Tart Tatin | Vanilla Bean Ice Cream | Brandy Caramel

Gluten Free Chocolate Almond Torte | Seasonal Berries | Triple Berry Coulis



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