

PLATED MENUS

Elegantly presented and professionally served.
All plated dinners include Amuse Bouche starter,
Artisan bread with herb butter,
and 49th Parallel Coffee and a selection of “T” teas.

3-COURSE SILVER PLATED

Italian Caprese Salad

tomatoes, bocconcini, fresh basil, balsamic fig reduction

Grilled Breast of Chicken

stuffed with wild mushroom, caramelized shallot and apple wood smoked bacon
served with garlic and parmesan oven roasted potato,
seasonal vegetable bundle with parsley compound butter

OR

Celebration Salad

fresh berries, candied pecans, champagne vinaigrette

Roasted Chicken Breast

stuffed with lemon, goat cheese and asparagus,
served with steamed new baby potato
and seasonal vegetable bundle with parsley compound butter

Summer Berry Torte

with vanilla Chantilly creme

3-COURSE GOLD PLATED

Celebration Salad

orange segments, crumbed goat cheese,
toasted almond, champagne vinaigrette

Local Pan Roasted Ling Cod

roasted corn and leek creme, herb risotto cake,
seasonal vegetable bundle with herb butter

OR

Celebration Salad

fresh berries, candied pecans, champagne vinaigrette

Grilled Wild Pacific Salmon

lemon beurre blanc, herb rice pilaf,
steamed broccolini and bunch carrots, charred lemon

Duo of Mario's Gelato

Locally made gelato with fresh berries, house crafted orange-pistachio biscotti

4-COURSE PLATINUM PLATED

Butternut Squash and Apple Soup

creme fraiche, toasted herb crostini

Celebration Salad

with orange segments, crumbed goat cheese,
toasted almond, champagne vinaigrette

Slow Braised Beef Short Rib

roasted garlic and chive smashed Yukon potato, root vegetable medley,
crispy onions, merlot demi glace

OR

Roasted Alberta “AAA” Beef

crispy shallots, merlot demi glace, fresh horseradish creme,
parmesan and garlic roasted potatoes and seasonal three vegetable medley
with herb butter

Hazelnut Chocolate Mousse Cake