



Menu d'aujourd'hui
Bon Appetit!

Fall/Winter
3-Course Plated Dinner A – \$45.00

(based on 50 guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

APPETIZER

(choose one)

Micro Sprouted Greens
garnished with dried fruit & candied pecans with an apple cider vinaigrette

Spinach, Pomegranate & Snow Flake Feta
drizzled with a lemon, sour cream dressing

Pan seared Chevre Cheese Cake
served with a vintner coulis & roquette salad

Butternut Squash Velouté
garnished with vodka crème fraîche

French Baguette with Butter

MAIN

(choose two options to offer your guests)

Fontina Crusted Chicken
range chicken breast with an aged Italian cheese crust served with wild mushroom & artichoke risotto & French green beans

Salmon Wellington
wild salmon wrapped in butter pastry & served with long grain rice pilaf, roasted asparagus & a beurre blanc

Paradise Valley Rack of Pork
served with rissole potatoes, roasted root vegetables, & red apple calvados butter sauce

DESSERT

(choose one)

Caramelized Lemon Tarte
Chantilly cream & raspberry coulis

Chocolate Marquis Cake (GF)
rich flourless chocolate mousse cake

Earl Grey Poached Pear (GF)
Whole poached pear filled with chocolate mousse

*** Gluten free and vegetarian options are also available; please contact one of our event planners.*

*** Substitute for a Bite Sized Dessert Buffet for \$1.75 more per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*