



Menu d'aujourd'hui
Bon Appetit!

Spring/Summer
3-Course Plated Dinner B – \$55.00

(Based on 50 guests)

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

APPETIZER

(choose one)

Pear, Beet & Fennel Salad
with lavender Roquefort cheese & apple cider vinaigrette

Avocado, Shrimp & Watercress Salad
served with a lemon, champagne citrus vinaigrette

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

Roasted Red Capsicum Soup (GF)
with blood orange coulis

French Baguette with Butter

MAIN

(choose two options to offer your guests)

Marinated Rib Eye Steak
served with a fresh mango salsa, roasted new potatoes & grilled artisan vegetables

Lacquered Duck a l'Orange
served with potato croquettes, crisp sage leaves & honey glazed carrots

Seared Ling Cod Filet
served with a maple miso sauce, Shanghai noodles & fresh peas

Broiled Pork Tenderloin
served with rissole potatoes, grilled artisan vegetables, & a summer fruit gastrique sauce

DESSERT

(choose one)

Chocolate Marquis Cake (GF)
rich flourless chocolate mousse cake

Cranberry Cheesecake
rich vanilla cheesecake spiked with sundried cranberries

Caramelized Lemon Tarte
drizzled with raspberry coulis & chantilly cream

*** 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 per guest (3 pieces per person)*