



Menu d'aujourd'hui
Bon Appetit!

Spring/Summer
3-Course Plated Dinner A – \$48.00

(based on 50 guests or more)

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

APPETIZER

(choose one)

Celebration of Organic Greens (GF)
garnished with fresh berries & sweet field onions with a champagne vinaigrette

Organic Black Kale & Brussel Sprout Caesar Salad
house made Reggiano croutons, drizzled with a creamy garlic citrus dressing

Summer Courgette & Leek Soup (GF)
*rich velouté of baby zucchini, leeks, potatoes & cream garnished with chevre cheese & beet lace
served hot or chilled*

House-made Focaccia & French Baguette

MAIN

(choose two entrees to offer your guests)

Grilled Rosemary Lemon Cornish Hens
*Clever-cut and served with creamy heirloom tomato polenta & grilled artisan vegetables garnished with lemon slices &
beurre noir pearl onions*

Seared Maple Miso Ling Cod
lemon beurre blanc, grilled artisan vegetables & ginger chive rice pilaf

Spaghetti Bolognese
tender pasta with rich meat sauce, garnished with grated Reggiano cheese

DESSERT

(choose one)

Vanilla Crème Bruleé (GF)
creamy French custard with local berries and Chantilly cream

Tarte au Ganache Chocolat
flaky pastry shell filled with a rich chocolate ganache & garnished with local berries

Stone Fruit Salted Caramel Galette
Served with warm toffee sauce & sprinkled with cracked sea salt

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

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