



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)*

Strawberry, Rhubarb & Arugula Salad  
*with fresh mint and toasted hazelnuts, drizzled with a creamy vinaigrette*

Roasted Beet & Feta Salad  
*thinly sliced red & gold beets with feta cheese, watercress & sugar pea julienne served with a white balsamic vinaigrette*

Vegan Cauliflower & Fennel Velouté (GF)  
*garnished with chickpea pakoras*

House Made Fresh Herb Focaccia & French Baguette

**MAIN**

*(choose two options to offer your guests)*

Broiled Beef Filet Mignon  
*served with rissole potatoes & grilled artisan vegetables, black peppercorn demi sauce*

Grilled Rosemary Lemon Cornish Hen  
*Clever-cut and served with asparagus risotto & grilled artisan vegetables, garnished with lemon slices & beurre noir pearl onions*

Wild Salmon & Ocean Scallop Galette  
*baked salmon with scallop fondant & puff pastry with a blueberry beurre blanc, served with grilled artisan vegetables,*

Zata'ar Tofu & Summer Vegetable Bowl  
*seared tofu steak crusted with a medley of tangy herbs & spices served on a bed of grilled summer harvest vegetables, mushroom pecan sauce*

**DESSERT**

*(choose one)*

Chocolate Marquis Cake (GF)  
*rich flourless chocolate mousse cake garnished with chilled berry compote*

Quince & Passion Fruit Tarte Tatin  
*flaky pastry with Caramelized fruit & Chantilly cream*

Summer Fruit Pavlova  
*light and delicately crisp meringue with local fresh fruit & berries topped with 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)*