



Menu d'aujourd'hui  
Bon Appetit!

**Spring/Summer**  
**3-Course Plated Dinner B – \$62.00**

*(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, toasted hazelnuts, and a creamy house vinaigrette*

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

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

French Baguette & House-made Focaccia

**MAIN**

*(choose two options to offer your guests)*

Broiled Beef Filet Mignon  
*served with a fresh mango salsa, roasted new potatoes & grilled seasonal vegetables*

Rosemary Lemon Cornish Hens  
*Cleaver-cut and served with a creamy heirloom tomato polenta & grilled seasonal vegetables garnished with lemon  
beurre noir pearl onions*

Wild Salmon & Ocean Scallop Galette  
*baked salmon with scallop fondant & puff pastry with a saffron velouté and grilled seasonal vegetables*

Mediterranean Halibut  
*baked with fresh oregano, basil & fruity olive oil served on asparagus risotto and drizzled with a sundried tomato aioli*

**DESSERT**

*(choose one)*

Chocolate Marquis Cake (GF)  
*rich flourless chocolate mousse cake*

Raspberry Cheesecake  
*rich vanilla cheesecake spiked with sundried raspberries*

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)*