



Menu d'aujourd'hui  
Bon Appetit!

**Spring/Summer**  
**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 (GF)

*garnished with fresh berries & sweet field onions with a champagne citrus vinaigrette*

Deconstructed Caesar Salad

*romaine hearts & house-made reggiano croutons, drizzled with a creamy garlic citrus dressing*

Spinach, Artichoke & Chorizo Crepe

*garnished with reggiao tiles & red pepper aioli*

Leek & Potato Soup (GF)

*rich veloute of leeks, potatoes & cream garnished with fresh herbs*

French Baguette with Butter

**MAIN**

*(choose two entrees to offer your guests)*

Grilled Range Chicken Breast

*served with fresh mango salsa, Shanghai noodles & fresh peas*

Poached Salmon Filet

*served with a lemon bruleé, Mediterranean couscous spiked with raisins & slivered almonds,  
& grilled artisan vegetables*

Broiled Pork Tenderloin

*served with rissole potatoes, grilled artisan vegetables, & a summer fruit gastrique sauce*

**DESSERT**

*(choose one)*

Lemon Crème Bruleé (GF)

*creamy lemon custard with fresh berries and Chantilly cream*

Tarte à la Ganache Chocolat

*flaky pastry shell filled with a rich chocolate ganache & garnished with chantilly cream & fresh berries*

White Chocolate Raspberry Napoleon

*Thin sheets of flaky pastry layered with white chocolate, raspberry mousse*

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

*\*\* Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

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