

PLATED LUNCH

(Minimum of 18 people)

Please customize your three course menu by selecting 1 item per course.

If you would like to offer your guests a choice of additional entrées, please add a surcharge of \$5 per person for each addition.

APPETIZER SELECTIONS:

- ❖ Seasonal Leaves & Herbs, Crumbled Goat Cheese, Apple Cider & Walnut Vinaigrette
- Crisp Romaine Hearts, Classic Caesar Vinaigrette, Sourdough Croutons
- Crisp Goat Cheese Parcels, Roast Tomato & Basil Dressing
- * Baby Spinach, Anjou Pear & Blue Cheese Salad, Lemon Dressing
- ❖ Sweet Pea & Mint Soup, Herb Croutons
- * Rillette of Smoked Salmon, Pickled Cucumber, Warm Toasted Crostini
- Duck Liver Parfait, Seasonal Fruit Chutney, Pecan Fruit Bread

ENTRÉE SELECTIONS:

*	Rigatoni Pasta, Fresh Tomato Sauce, Roasted Peppers, Virgin Olive Oil, Feta Cheese	\$40.00 per person
*	Lemon & Herb Risotto with Grilled Gulf Shrimp	\$44.00 per person
*	Filet of Sockeye Salmon, Corn & Manila Clam Chowder	\$45.00 per person
*	Roasted Breast of Chicken, Whipped Potatoes, Savoy Cabbage, Mushroom & Tarragon Sauce	\$45.00 per person
*	Pan Seared Haida Gwaii Halibut, Warm Tomato Couscous Salad, Roasted Pepper Sauce	\$46.00 per person
*	Roasted Sirloin of Lamb, Dauphinoise Potato, Rosemary Jus	\$46.00 per person
*	Grilled New York Steak, "Pommes Frites", Béarnaise Sauce	\$48.00 per person

DESSERT SELECTIONS:

- * Lavender Crème Brûlée, Shortbread Cookies
- ❖ Mascarpone & Vanilla Cheesecake, Strawberries with Basil & Grand Marnier
- ❖ Piquant Lemon & Lime Tart
- ❖ White Chocolate Mousse with Fresh Raspberries
- Summer Berry Pavlova with Whipped Mascarpone
- Dark Chocolate & Orange Pots de Crème
- Seasonal Berries with Grand Marnier Sabayon
- Selection of Fine Canadian Farmhouse Cheese, Crackers, Pecan Fruit Bread

Price includes Selection of 1 Appetizer, 1 Entrée, 1 Dessert, Freshly Brewed Coffee & Tea.

