

PLATED BREAKFAST

Minimum order for 20 people

Scrambled Egg 29

Mint Melon Salad | Syrup | Fresh Croissant |Homemade Muffin | Scrambled Egg | Cheddar Cheese | Chives | Crispy Bacon | Hash Brown Potatoes | Caramelized Onions | Fruit Juice | Coffee/Tea

Salmon & Egg 32

Citrus Fruits | Local Berry Salad | Fresh Croissant | Homemade Breakfast Loaves | Homemade Muffins | Smoked Salmon Hash | Poached Egg | Spinach | Potatoes | Artichoke | Zucchini | Dill Hollandaise | Maple Sausage or Turkey Sausage | Fruit Juice | Coffee/Tea

Healthy to the Core 30

Mixed Berry | Almond Milk Smoothie | Homemade Muffin Loaf | Roasted Tomato | Basil | Crispy Root Vegetables | Gluten Free Pancake | Maple Syrup | Chicken Apple Sausage (GF) | Fruit Juice | Coffee/Tea

Add ons 3/person

- Hash Browns
- Maple Pork Sausage
- Turkey Sausage (GF)
- Bacon
- Chicken Apple Sausage (GF)



V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

THREE COURSE PLATED LUNCH

Minimum 20 persons. Select one soup or salad, one entrée, and one dessert. To enhance your meal to four courses, add \$5 per person. Includes fresh bread rolls, coffee and tea. Price determined by entrée.

SALAD

Arugula | Baby Spinach

Orange Segments | Baby Beets | Dried Figs | Honey Lime Vinaigrette (VN, GF)

Field Greens

Tomatoes | Cucumber | Carrot | Roasted Beets | Signature Dressings (VN, GF)

Fattoush Salad

Romaine Lettuce, Feta, Mint, Sumac, Fried Pita, Tomato, Radish, Onion, Cucumber (V)

Smoked Duck Salad

House Smoked Duck Breast | Pea Shoots | Cucumber | Grape Tomatoes | Sesame Thai Vinaigrette (GF)

Tomato | Bocconcini

Pesto | Aged Balsamic (V, GF)

Roasted Beet

Red | Golden Beets | Field Greens | Crumbled Goat Cheese Sunflower Seeds | Poppy Seed Vinaigrette (V, VN)

SOUP

Alberta Beef Barley

Root Vegetables | Beef Broth

Cream Of Prairie Mushroom Blend

Porcini Veloute | Truffle Cream (V, GF)
Pickled Vegetables (V, GF)

Mulligatawny Soup

Chicken | Rice | Curry | Nutmeg | Coconut Milk (GF)

Roasted Butternut Squash | Apple

Maple Dijon Cream (V, GF)

Roasted Red Pepper | Tomato Bisque

Avocado Cream (V, GF)

Broccoli Cheddar

Cheddar Biscuit (V)



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ENTRÉE

48-Hour Braised Alberta Beef Short Ribs 38

Horseradish Mashed Potatoes | Maple Root Vegetables | Merlot Jus (GF)

Breast Of Chicken Forestière 36

Marinated Chicken Breast | Parmesan Polenta | Prairie Mushroom Blend Sauce (GF)

Citrus Mojo AAA Beef Striploin 38

Roasted New Potatoes | String Beans | Natural Jus (GF)

Butter Chicken 34

Onion | Tomato Curry Sauce | Basmati Rice | Papadum (GF)

Teriyaki Glazed Salmon 37

Cucumber-Daikon Relish | Quinoa & Edamame Pilaf | Ginger Scented Vegetables (GF)

Tofu Timbale 29

Marinated Grilled Tofu | Portobello Mushroom | Grilled Vegetables | Red Pepper Emulsion | Balsamic Glaze (V, VN)

DESSERT

Chocolate Mousse (GF)

Bitter Chocolate Tart | Vanilla Cream (V)

Passion Fruit Tart Berry Compote | Sweet Cream

Coconut Panna Cotta (V, VN, GF)

Vanilla Pot De Creme | Fresh Berries (GF)

New York Cheese Cake | Strawberry Coulis



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THREE COURSE PLATED DINNER

Minimum 20 persons. Please select one soup or salad, one entrée and one dessert. To enhance your meal to four courses, add \$6 per person. Includes fresh bread rolls, coffee and tea. Price determined by entrée.

SOUP

Potato | Leek

Truffle Oil | Crispy Bacon (GF)

Cream of Prairie Mushroom Blend

Porcini Veloute | Truffle Cream (V, GF)

Alberta Beef Barley

Root Vegetables | Beef Broth

Apple | Parsnip

Spiced Puree of Roasted Apples | Parsnips | Smoked Paprika
Crème Fraiche (V, GF)

Seafood Chowder

Crispy Leeks

Roasted Butternut Squash | Apple

Maple Dijon Cream (V, GF)

Tomato Basil With Plum Tomatoes

Garlic | Onion Confit | Fresh Basil (V, GF)

Mulligatawny

Chicken | Rice | Curry | Nutmeg | Coconut Milk (GF)

SALAD

Quinoa Salad

Pickled Carrot| Oven Dried Tomato| Pickled Shallots| Beets|
Kale Crisp (V, VN, GF)

Radicchio & Local Greens Salad

Mandarin Orange | Pickled Shallots | Peach | Feta Cheese |
Roof Top Honey Vinaigrette (V, GF)

Caprese Salad

Tomato Confit | Pickled Cherry Tomato | Bocconcini| Balsamic
Pearls | Micro Greens (V,GF)





SALAD (cont'd)

Roasted Beetroot Carpaccio

Red Beets | Pickled Golden Beets | Arugula | Orange Mustard Vinaigrette | Goat Cheese Cream (V, GF)

Smoked Duck Salad (Add 3)

Frisee | Truffle Vinaigrette | Pickled Shimeji Mushroom | Mandarin Orange

Gruyere Panna Cotta

Bacon Jam | Chives | Parmesan Crisp (GF)

Foie Gras Parfait (Add 4)

Toast | Sour Cherry Gel | Caramelized Apple

Citrus Cured Salmon (Add 2)

Wasabi Aioli | Compressed Cucumber | Parsley & Dill Oil
Tapioca Crisp

ENTRÉE

Beef Tenderloin 63

Smoked Tomatoes | Shallot Relish | Parmesan-Leek Gratin Potatoes | Rosemary Jus (GF)

Slow Roasted Prime Rib 59

Horseradish Mashed Potato | Butter Vegetables | Rosemary Jus | Supplement With Yorkshire Pudding (Add \$2)

Miso & Sake Marinated Sable Fish 58

Braised Fennel | Curried Cauliflower Puree | Ginger Coconut Cream | Brussel Sprouts

Steak | Prawn 59

Broiled New York Steak | Tiger Prawn Chive Risotto | Market Vegetables | Brandy Peppercorn Sauce (GF)

ENTRÉE (cont'd)

Pan Seared Chicken 54

Spinach | Sundried Tomato | Borsini Cheese | Maple Roasted Root Vegetables | Pommes Puree | Sage Jus (GF)

Sous Vide Chicken Roulade 56

Spinach | Sundried Tomato | Maple Roasted Root Vegetables | Pommes Puree | Sage Jus (GF)

Red Miso Salmon 56

Roasted Cauliflower | Oven Dried Tomato | Quinoa | Sake Butter (GF)

Kale Ricotta Ravioli 42

Wild Mushroom | French Beans Medley | Saffron Sauce (V)

Squash Linguini 39

Red Pepper | Coconut Pesto Sauce | Almonds (V, VN, GF)

DESSERT

Flourless Chocolate Sin Cake

Raspberry Coulis (GF)

Vanilla Crème Brûlée

Fresh Berries (GF)

Raspberry Taster

Raspberry Chocolate Mousse | Raspberry Gel
Raspberry Ganache

Key Lime Pie

Candied Lime Meringue

Caramel Apple Cheesecake

Green Apple Gel | Gluten Free Crumble (GF)

Chocolate Truffle Mousse Cake

Oreo Crumbs | Strawberry Coulis

Peach Cheesecake

Peach Gel | Ginger Snip

PALETTE CLEANSERS

Additional \$3.50 per person

Orange | Cranberry Granite (VN, GF)

Lemon Sorbet (VN, GF)

Champagne Sorbet (VN, GF)

Ginger | Mint Granite (VN, GF)

Frozen Grapes | Maple Sugar | Calvados (VN, GF)



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