



Three or Four Course Plated Service

Includes Dinner Rolls, Freshly Brewed Coffee and Specialty Teas
Please select one item from each course

Appetizers

Salads

Roasted Garlic Caesar Salad
Fresh Market Greens with Strawberry Vinaigrette
Spinach & Mandarin Orange Salad
Caribbean Jicama Salad – Julian Vegetables marinated in an olive oil & thyme

OR

Soups

Wild Mushroom Soup with Basil Aioli Swirl
Fire Roasted Tomato Soup with a Rice Cracker
Roasted Butternut Squash Soup

Entrées

Oven Roasted Chicken Supreme - \$36.00 three courses, \$39.00 four courses
Stuffed with brie cheese & accompanied by Chef's choice potatoes and vegetable medley

Asparagus rolled in BC Salmon - \$37.00 three courses, \$40.00 four courses
With a pomegranate reduction & accompanied by rice pilaf and vegetable medley

Roasted Alberta Prime Rib of Beef - \$39.00 three courses, \$42.00 four courses
With Chef's choice potatoes, mini Yorkshire pudding and vegetable medley

Slow Roasted New York Strip Loin - \$37.00 three courses, \$40.00 four courses
With Jack Daniels honey glaze and served with Chef's choice potatoes and vegetable medley

Spring Creek Flat Iron Steak - \$38.00 three courses, \$41.00 four courses
Served with Chef's choice potatoes and vegetable medley

Stuffed Vine Ripened Tomato – \$29.00 three courses, \$32.00 four courses
Stuffed with beans, shortgrain wild rice & fresh herbs, served with a vegetable medley

Stuffed Pork Chops - \$37.00 three courses, \$40.00 four courses
With apple stuffing, Chef's choice potatoes and vegetable medley

Desserts

Bailey's Irish Cream & Pecan Tart
Classic Cheesecake with Fruit Sauce
Turtle Pie (Chocolate, Pecans & Caramel)
Deep Dish Apple Pie
Double Chocolate Raspberry Mousse cake
Frozen Lemon Meringue Tart with Frozen Grapes
Panna Cotta with Cherry Compote

All food and beverage prices are subject to 17% gratuity and 5% GST

Valid to December 31, 2009. Prices subject to change*Please contact the Catering Manager if there are any allergies or special meal requirements prior to your event*