

# PRIVATE PLATED MENU

EXECUTIVE CHEF · SEAN CHAUDIER



This three-course menu is included in the Conference Package.  
Appetizer, Entrée & Dessert **(One Choice for the Entire Group)**

**Non-Package Guests:** \$70.00 per person.

There is a \$8.00 per person surcharge for each additional **entrée selection only.**

Numbers must be submitted 7 days prior to your event.

## SOUPS

Mushroom Soup with Porcini Crème Fraiche  
Broccoli and Cheddar Soup, Herb Croutons  
Maple Butternut Squash Soup, Candied Pecans  
Carrot and Ginger Soup, Chive Crème Fraiche  
Corn Chowder  
Potato and Leek Soup  
Classic Minestrone

## UPGRADED SOUP SELECTIONS

**\$8.00 per person**

Atlantic Lobster Bisque  
Seafood Chowder

## SALADS

Organic Greens with Confit Tomato, Dried Cranberries, Blue Cheese, Candied Pecans, Peach Vinaigrette  
House Caesar Salad with Roasted Garlic Dressing, Crisp Bacon and Parmesan Cheese  
Spicy Arugula & Frisee Salad, Confit Tomato, Parmesan, Crisp Bacon, Preserved Lemon Shallot Dressing  
Baby Greens with Crumbled Goat Cheese, Spiced Apples and Strawberry Vinaigrette  
Hand Cut Kale Salad with Toasted Pumpkin Seeds, Dried Cranberries, Buttermilk Dressing

## SORBET

**\$7.00 per person**

House-made flavours include:

Lemon, Passion Fruit, Raspberry, Peach, Spiced Apple, Strawberries and Champagne

*\*\* All Sorbets are Gluten Free, Dairy Free, Egg Free, Nut Free and Vegan \*\**

*All prices subject to taxes and gratuities.*

# PRIVATE PLATED MENU (page 2)



## ENTRÉES

Grilled AAA Beef Striploin Pave, Caramelized Onion Mash, Pinot Noir Cherry Jus  
Breast of Chicken, Sweet Potato Mash, Fig Jus  
Pan-seared Atlantic Salmon Fillet with Confit Fingerling Potatoes, Chardonnay Dill Cream Sauce  
Baked Garlic and Thyme Marinated Rib Eye, Sweet Potato Mash, Café au Lait Sauce  
Organic Breast of Chicken, Creamy Potato Gnocchi, Pickled Shallot Jus  
Pan Seared Rainbow Trout Fillet, Dauphinoise Potatoes, Ice Wine Glaze  
Cornish Hen, Butternut Squash Risotto, Port Mushroom Jus

## ENTRÉE Upgrades

8oz Beef Tenderloin	<b>\$ Market Price</b>
12oz Grilled Beef Rib Eye Steak	<b>\$ Market Price</b>
Lamb Rack with Mustard and Rosemary Crumbs with Mustard Jus	<b>\$ Market Price</b>
Lobster Tail	<b>\$ Market Price</b>
Tiger Prawn Topper	<b>\$ Market Price</b>

## DESSERTS

Vanilla Bean Cheesecake with Sweet Cream and Fresh Fruit Compote  
Death by Chocolate Cheesecake with Chocolate Glaze, Fresh Berries and Raspberry Coulis  
Double Chocolate Toffee Cake with Tahitian Vanilla Carmel Sauce, Crushed Housemade Toffee and Crème Anglaise  
White Chocolate Wildberry Mousse Cake with Sweet Cream, Fresh Berries and Fruit Coulis  
Fruit Curd Tart with Sweet Cream, White Chocolate Sauce and Fresh Berries  
*(Choice of one fruit curd flavour: Lemon OR Passion Fruit)*  
Blueberry Ricotta Tart with Sweet Cream and Lemon Blueberry Compote  
Crème Brulee with Sweet Cream and Seasonal Berries  
*(Choice of one of the following flavors: Vanilla, Maple, White Chocolate Orange OR Espresso)*

## UPGRADED DESSERT SELECTION

**\$10.00 per person**

Pastry Chef's Seasonally Inspired Chocolate Trio, served with Sweet Cream, Berries and Fruit Coulis

## COFFEE & TEA

*Our Chef would be pleased to work on any custom menu suggestions you may have.  
Our Culinary Team can work with all dietary restrictions.  
Advance notice is preferred at time of submission of guaranteed numbers 72 hours prior to event.*

*All prices subject to taxes and gratuities.*