

PLATED DINNERS

All of our Plated Dinners are served as a 3 course meal. Multiple entrées may be selected (entrée only) with a maximum of 2 choices. Orders must be received a minimum of 14 days in advance.

Plated dinners are served with buns and butter, coffee, herbal tea.

1ST COURSE

Market Salad with House Vinaigrette
Classic Caesar Salad

2ND COURSE

Grilled Chicken Breast with Wild Mushroom Cream Sauce - \$42.00
Prime Rib of Alberta Beef with Rosemary Au Jus - \$50.00
Lemon Herb Salmon - \$42.00
Alberta Beef Tenderloin with Red Wine Demi - \$60.00
Chicken Parmesan - \$42.00
Chicken with Lemon Herb Sauce - \$42.00
Maple Glazed Salmon with Fresh Fruit Salsa - \$42.00
Wild Mushroom Ravioli in Madeira Cream Sauce - \$36.00
Chipotle Mango Chicken Breasts - \$42.00
Baked Ham with Honey Mustard Sauce - \$42.00

All entrees served with seasonal vegetables and your choice of buttered mashed potatoes or herb roasted potatoes or jasmine rice or ancient grains.

3RD COURSE

White Chocolate Brownie
Salted Caramel Cheesecake
Key Lime Pie
Sticky Toffee Pudding