



204-477-1897

Plated Dinner

Soups

Wild Mushroom Cappuccino
Butternut Squash and Crème Fraiche
Roasted Potato and Frizzled Leeks
Roasted Vegetable Chowder
Seafood & Sausage Gumbo

OR

Salads

Mixed Greens with Spiced Almonds, Sun-Dried Cranberries and White Balsamic Dressing
Organic Field Greens with Manitoba Tomatoes, Cucumbers & Balsamic Vinaigrette
Caesar Salad with Chef's Housemade Caesar Dressing
Spinach & Arugula with Walnuts, Dried Cranberries, House Dried Pear Chip and Cranberry Vinaigrette
Mixed Greens with Blue Cheese Powder, Green Apple Panna Cotta and a Calvados Apple Vinaigrette

Entrées

Wild Mushroom Stuffed Chicken with Fresh Thyme Cognac Shallot Cream Sauce
Chicken Picatta – Lightly Breaded with a White Wine, Lemon and Caper Butter
Asparagus & Chevre Stuffed Chicken Breast Served with Roasted Red Pepper Coulis
Pan Roasted Roulade of Chicken, Wild Mushrooms, Leeks, Sage, Smoked Mozza, Marsala Demi
Grilled Tarragon Chicken Breast - Marinated in Tarragon and Lemon Zest Served with a Citrus Crème Fraiche
Braised Chicken Breast Stuffed with Apples & Leeks in a Calvados Jus
Stuffed Chicken with Spinach, Cream Cheese, Shallots & Herbs in a Tomato Basil Cream

\$38.95

Grilled Rosemary & Garlic Glazed Pork Tenderloin with Fig and Fennel Compote
Cranberry Apple Stuffed Pork Loin with Cranberry Orange Reduction
Garlic Herb Stuffed Pork Loin with Mushroom Au Jus

\$40.95

Cabernet Braised Beef Short Ribs
Sirloin of Beef with House Smoked Tomato Relish
Tournedos of Beef Served with a Madeira Wine Reduction
Beef Tenderloin with Gorgonzola Cream

\$44.95

Vegetables

Grilled Asparagus

Asparagus with Parmesan Foam

Asparagus with a Lemon Tarragon Gremolata

Baby Carrots Tossed with Manitoba Honey

Farmer's Market Vegetable Medley

Fresh Green Beans Nicoise

Green Beans with Roasted Almonds and Brown Butter

Green Beans with Hazelnuts, Rosemary and Caramelized Shallots

Roasted Yams with Pecans and Orange Butter

Roasted Squash with Grilled Green Onion Tossed in Honey Thyme Butter

Potato, Sweet Potato and Leek Torte

Roasted Autumn Vegetables – *Butternut Squash, Rutabagas, Beets and Parsnips Roasted with Shallots, Sage, Thyme and Oregano*

Summer Market Vegetable Medley – *Zucchini, Squash, Snow Peas, Cherry Tomatoes and Peppers Tossed in Herb Butter*

Accompaniment

Leek Infused Mashed Potatoes

Yukon Gold and Sweet Potato Pave

Herb Roasted Baby Potatoes

Lemon and Herb Risotto Cakes

Wild Mushroom Risotto

Lemon and Pistachio Pilaf

Farro Pilaf with Dried Cherries and Toasted Almonds

Smashed Potatoes with Garlic, Butter and Topped with Parsley, Chives and Parmesan Cheese

Goat Cheese Mashed Potatoes

Desserts

Carrot & Pineapple Cake with Cream Cheese

Chocolate Cremeux and Vanilla Macaroon with Raspberry Puree

Hazelnut Sponge Cake with Lime Mousse

Individual Strawberry Shortcake

Tiramisu

Artisan Breads and Compound Butter, Coffee and Tea Service

Prices Plus Applicable Taxes and 15% Service Charge

Menu Includes Full Length Floor Linens, Napkins, China, Silverware, Glassware and Serving Staff