



Plated Dinner Menus

Minimum 15 guests – priced per person

\$63 2 Course Menu

Choice of either one starter or one dessert per group, guests may choose between two pre-selected entrées

\$79 3 Course Menu

Choice of one starter and one dessert per group, guests may choose between two pre-selected entrées

\$95 4 Course Menu

Choice of two starters and one dessert per group, guests may choose between two pre-selected entrées

>> Selections must be pre-ordered within 10 business days of event. Each guest pre-selects 1 of 2 entrées offered

>> All Plated Menus Include Artisan Bread Roll & Butter, Milano Organic Fair-Trade Coffee & Four O' Clock Teas

>> Additional selections of entrées: \$10 per selection per guest



Starters

>> Salads

Kale Caesar Salad

baby kale & romaine, focaccia croutons, house made Caesar dressing, parmesan reggiano cheese

Allergens: milk, egg, wheat, gluten, sulphites, mustard, fish (anchovy)

Garden Vegetable Salad

cucumbers, radishes, cherry tomatoes, shredded carrots & beets, mixed greens, lemon & herb vinaigrette

Allergens: sulphites, mustard

Tomato Carpaccio & Burrata Salad

creamy burrata, toasted pine nuts, fresh basil & pesto

Allergens: milk, tree nuts (pinenut)

Baby Spinach & Strawberry Salad

candied pecans, goat cheese, lemon vanilla vinaigrette

Allergens: milk, sulphites, mustard, tree nuts (pecan)

>> Soups

Pacific Northwest Seafood Chowder

baby clams, local fish & dill

Allergens: milk, wheat, gluten, fish (cod), shellfish (clam)

Thai Coconut Butternut Squash

Allergens: soy, sulphites

Roasted Tomato Basil

fresh herbs

Allergens: sulphites

Wild Mushroom Cream

Allergens: milk, wheat, gluten



Entrees

Pan Seared Lemon & Herb Chicken Breast

goat cheese & chive mashed potato, seasonal vegetables, red wine & sage sauce

Allergens: milk, soy, sulphites

Blackened Chicken Breast

wild mushroom cream gnocchi, grilled asparagus spears, confit tomatoes

Allergens: milk, egg, soy, sulphites, wheat gluten

Miso & Mirin Glazed Steelhead

coconut sesame rice, ginger and honey roasted carrot, broccolini, scallions

Allergens: soy, sulphites, sesame, fish (steelhead)

Wild BC Sockeye Salmon

lemon brown butter, roasted potatoes, seasonal vegetables

Allergens: milk, fish (salmon)

Thai Coconut Curry Sockeye Salmon

red Thai coconut curry sauce, steamed jasmine rice, broccolini & red peppers

Allergens: soy, sulphites, fish (salmon)

Pan Seared Halibut

roasted squash puree, zucchini ribbons, crispy shallots, tomato compote

Allergens: fish (halibut)

Surcharge: \$5 / person

Red Wine Braised Short Ribs

truffle mashed potatoes, sautéed greens, red wine demi-glace

Allergens: milk, wheat, gluten, soy, sulphites

Surcharge: \$5 / person

Pan Seared AAA Beef Tenderloin

whipped potatoes, asparagus, roasted fennel, demi-glace, garlic herb compound butter

Allergens: milk, wheat, gluten, soy, sulphites

Surcharge: \$7 / person

Pan Seared AAA Beef Tenderloin Surf & Turf

Dungeness Crab Meat & Cilantro Hollandaise sauce, whipped potatoes, asparagus, roasted fennel, demi-glace

Allergens: milk, egg, wheat, gluten, soy, sulphites, shellfish (crab)

Surcharge: \$14 / person



Plant Based Entrees

Wild Mushroom Risotto

fresh herbs, white wine, parmesan cheese, truffle oil

Allergens: milk, sulphites

Harissa Roasted Cauliflower

white bean & tahini puree, crispy chickpeas, arugula pistou, tomato & garlic confit

Allergens: sesame, sulphites

Grilled King Oyster Mushroom & Crispy Tofu

broccolini, braised fennel and shallots, maple roasted carrot puree

Allergens: soy

Lentil & Black Bean Wellington

puff pastry, butternut squash puree, vegan gravy

Allergens: wheat, gluten, soy

Desserts

Salted Caramel Cheesecake

Allergens: milk, egg, wheat, gluten, soy

Tiramisu

espresso coffee, mascarpone cream, coffee liqueur, whipped cream

Allergens: milk, egg, wheat, gluten, soy

Mango, White Chocolate & Berry Tart

whipped cream, fresh berries

Allergens: milk, egg, wheat, gluten, soy

Dark Chocolate & Cranberry Tart

orange zest, whipped cream

Allergens: milk, egg, wheat, gluten, soy

Berry Cheesecake

Allergens: milk, egg, wheat, gluten, soy

Chocolate Avocado Cake

wild berry compote

Allergens: soy

Molten Chocolate Cake

macerated fresh wild BC berries, vanilla whipped cream

Allergens: milk, egg, soy

Warm Chocolate Fudge Brownie

vegan chocolate sauce, toasted almonds

Allergens: soy, tree nuts (almonds)