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)*