

Dinner Menu

FAMILY STYLE

Minimum 20 people

Served Individually

- Market inspired seasonal soup
- Frisée endive salad with vanilla poached pears, smoked blue cheese, candied walnuts, poached cranberries & white balsamic dressing

Served Family Style

- Artisan bread with whipped butter
- Slow roasted salmon with puttanesca sauce
- Carved beef tenderloin with grilled king oyster mushrooms & port wine veal jus
- Horseradish whipped potatoes with caramelized onion
- Chef's seasonal vegetables
- Mini chocolates: royal ganache, passion fruit, sea salt caramel, pistachio, cinnamon & hazelnut
- Seasonal sliced fruit platter with Greek yogurt dip
- Coffee, decaffeinated coffee & hot tea service

\$68 per person

Surcharge for less than 20 people | \$5 per person



Dinner Menu

SILVER PACKAGE | PLATED DINNER

Minimum 20 people

48 hour notice for pre-selections

Soup | Choice of One

- Sweet carrot soup with dill gremolata
- Minestrone soup with tomato & herb croutons
- Honey mushroom cream with fried potato crisps
- Sweet potato & corn chowder with apple wood smoked bacon
- Green asparagus & sweet basil cream soup
- Apple butternut squash soup with aged goat cheese crostini

Salad | Choice of One

- Watercress & tomato with pickled red onion, shaved fennel & lemon vinaigrette
- Rocket & endive with poached pear, candied walnut, dried cranberries & blue cheese
- Caesar salad with lemon, cherry tomatoes, garlic croutons & parmesan cheese
- Kale salad with olives, parmesan, cucumbers, roma tomatoes, pine nuts & red wine vinaigrette
- Heirloom & vine ripe tomatoes with quinoa, local goat cheese & basil & sherry dressing

Entrée | Choice of One, Maximum of 3

- Mushroom & feta stuffed chicken breast with sundried tomato risotto, green bean & harissa
- Roast striploin of beef with grainy mustard potatoes, root vegetables & mushroom reduction
- Herb seared chicken breast piccata with basil, capers, romano cheese & heirloom carrots
- Atlantic salmon with edamame bean risotto, grilled asparagus, basil & kale pesto
- Willowgrove organic pork loin with cumin coriander crust, red rice & seasonal vegetables
- Tortellini with buffalo mozzarella, sundried tomatoes, spinach, asparagus, extra virgin olive oil & romesco sauce

Desserts

- Warm strawberry & rhubarb crumble with vanilla custard & candied ginger
- Key lime torte with fresh blueberry compote & Italian meringue
- Mango coconut cheesecake with caramelized pineapple & coconut cream
- Raspberry tartelette with red currant jelly & chocolate bark
- Classic tiramisu with coffee chocolate sauce
- Chocolate sable with Sichuan pepper & pistachio ice cream

3 course menu:

CMP | \$35 per person

DMP | \$50 per person

4 course menu:

CMP | \$45 per person

DMP | \$60 per person

Surcharge for less than 20 people

| \$5 per person

Surcharge for a choice of up to 3 entrées | \$10 per person



Dinner Menu

GOLD PACKAGE | PLATED DINNER

Minimum 20 people

48 hour notice for pre-selections

Soup | Choice of One

- Potato & leek with smoked bacon & chive cream
- Wild mushrooms with roasted garlic & white truffle oil
- Roasted butternut squash with apple butter & caraway rye crouton
- Curried zucchini soup with poppadum chips
- Green & white asparagus with lemon flat leaf gremolata & mascarpone cheese
- Roasted cauliflower with toasted pine nuts & poached currants

Salad | Choice of One

- Baby spinach with pickled mushrooms, grape tomatoes, shaved asiago, pecorino, pea shoots & spicy sherry apple vinaigrette
- Kale & baby greens with candied pecans, sundried cranberries, cherry tomatoes, carrots & balsamic fig vinaigrette
- Heirloom carrot ribbons with kale, orange & grapefruit sections, crispy pancetta & pecorino & sherry mustard vinaigrette
- Roasted beets with candied walnuts, goat cheese, frisée, white balsamic vinaigrette
- Micro sprouts with smoked blue cheese, baby arugula, roasted portobello, smoked bacon, pickled red onion & apple cider dressing

Entrée | Choice of One, Maximum of 3

Seafood

- Seared diver scallops with tomato butter sauce, grilled king oyster mushrooms, zucchini & mascarpone polenta
- Seared salmon with preserved lemon butter sauce, rainbow chard, honey mushrooms & creamy farro
- Seasonal catch of the day with heirloom cherry tomatoes & mint salad, kalamata tapenade & lemon herb quinoa
- Black cod with green pea broth, mini mushroom buttons, seared gnocchi & tomato mint relish

Poultry

- Ancho chicken breast with roasted poblano cream, sweet corn succotash & smashed fingerlings
- BBQ chicken breast with three cheese truffle macaroni, maple BBQ sauce & garlic spinach
- Mushroom stuffed chicken breast with spinach ricotta dumpling, heirloom cherry tomatoes & fruit mustard



Dinner Menu

Beef, Lamb & Pork

- Roasted herb pork chop with apple chutney, balsamic cipollini & sweet potato mash
- Braised beef short rib with veal jus, sautéed kale & smoked blue cheese potato purée
- Grilled certified angus New York strip with maple bacon, grilled king oyster mushrooms, veal jus & scalloped potatoes
- New Zealand lamb chops with grilled asparagus, pine nut gremolata, grilled artichoke, mint pea risotto & goat cheese

Vegetarian

- Roasted corn & black bean tart (gluten-free) with rainbow chard, sweet corn & edamame beans
- Ratatouille tart with sundried tomato risotto, garlic spinach & kalamata tapenade
- Cannelloni with ricotta & spinach, porcini cream sauce & fried sage

Duo Plated Entrée | Add \$5 per person

Seared Salmon & Grilled Chicken Breast

- Preserved lemon butter sauce with rainbow chard, honey mushrooms & creamy farro harissa

Herb Crusted Filet Mignon & Seared Diver Scallops

- Truffle butter with kale pesto, maple bacon, asparagus, sweet corn succotash & rosemary garlic potatoes

Certified Angus New York Strip & Jumbo Lump Crab Cake

- Veal jus with ancho aioli, crimini ragout, heirloom carrots, garlic spinach & scalloped chive potato gratin

Desserts

- Lemon tartelette with cinnamon orange biscotti & seasonal berries
- Maple & apple mousse with salted caramel
- Banana chocolate dome with raspberry purée
- Calvados white chocolate terrine
- Orange curd, lime curd & chocolate meringue
- Cassis & Colio Late Harvest Vidal panna cotta & honey crisp

Trio Desserts/Cheese | Add \$3 per person

- Pistachio cheese cake dome
 - Berry mille-feuille
 - Twin chocolate terrine
- Or**
- Passion fruit & crème Chantilly with lemon dacquoise
 - Swiss milk chocolate tart
 - Mini apple galette
- Or**
- Local artisanal cheese (selection of 3) with wine jelly, truffle honey & Armenian flatbread

3 course menu:

CMP | \$45 per person
DMP | \$60 per person

4 course menu:

CMP | \$55 per person
DMP | \$75 per person

Surcharge for less than 20 people | \$5 per person
Surcharge for a choice of up to 3 entrées | \$10 per person



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