

## **BANQUETS**

### **Hors d'Oeuvres**

1 Dozen Hot and Cold Hors d'Oeuvres	\$ 37.00
1 Dozen Skewers, Chicken, Beef, Prawn/Scallop	\$ 37.00
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### **Cold Appetizers**

Pate Maison with Frisée and Rosehip Confiture	\$ 14.50
Venison Rilette with Flat Bread and House Made Pickles	\$ 14.50
Avocado Rosace with Marinated Prawns	\$ 15.50
Salmon Belly and Ahi Tuna Tartare	\$ 15.50
Smoked Salmon with Lemon, Capers and Parsley	\$ 15.75
Seared Beef Carpaccio with Olive Oil, Arugula and Parmesan	\$ 15.00
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### **Hot Appetizers**

Sautéed Prawns on Basil Risotto, Tomato Sauce	\$ 17.25
Mushroom Medley on Fried Polenta	\$ 18.00
Fresh Herb and Parmesan Risotto with Fried Artichoke	\$ 18.50
Salmon Croquette with Caper Berries and Spinach	\$ 15.50
Portabello Cap with Dungeness Crab "Mornay"	\$ 17.25
Sautéed Scallop on a Baked Ratatouille Tarte	\$ 16.75
Crisp Calamari Rings on an Eggplant and Artichoke Tapenade	\$ 16.75
Salmon Pavé on Creamed Spinach, Saffron Sauce	\$ 17.95
Mushroom Gnocchi, Brown Sage Butter	\$ 17.50
Green Asparagus with Poached Egg and Hummus	\$ 16.50
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### **Soups**

Lobster Bisque	\$ 9.50
Tomato and Fresh Herb	\$ 9.50
Potato Leek with Oka Cheese	\$ 8.95
Mushroom Velouté	\$ 9.50
Cheddar and Big Rock Traditional Ale	\$ 9.50
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### **Salads**

Mixed Greens Bouquet with Fresh Herb Vinaigrette	\$ 9.50
Tomato Cucumber and Feta	\$ 9.75
Vine Ripened Tomato with Carpineto Olive Oil and Sea Salt	\$ 9.75
Butter Lettuce with Vegetable Confetti, Citrus Vinaigrette	\$ 9.75
Spinach Leaves in a Radicchio Cap with Golden Beets and Pecans, Cranberry Vinaigrette	\$ 9.75

## Entrées

Baked Ling Cod with Asparagus and Saffron	\$ 34.00
Spring Salmon with Dijon Crust, Sautéed Leeks and Lemon	\$ 31.00
Sautéed Arctic Char "Amandine"	\$ 32.00
Seared Chilean Seabass Acqua Pazza	\$ 39.00
Baked Sablefish with Ginger, Lemongrass and Soy	\$ 38.00
Cornmeal Coated Pickerel with Prawn and Sundried Tomato	\$ 32.00
Steelhead Trout, Digby Scallop and Shrimp Salpicon	\$ 32.00
Basil and Pink Peppercorn Crusted Red Snapper Seafood Arancini	\$ 32.00

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Breast of Range Fed Chicken with Grainy Mustard Sauce	\$ 29.50
Sliced Breast of Duck with Fig Infused Demi Glaze	\$ 34.50
Breast of Pheasant with Pheasant Rilette	\$ 34.50

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Vegetarian Risotto with Sesame Coated Tofu	\$ 32.00
Bean and Wild Rice Patty with Grilled Vegetables	\$ 32.00

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Rack of Alberta Lamb Provençale	\$ 39.50
Milk Fed Veal Medallion with Mushroom Sauce	\$ 38.50
Double Thick Beef NY Steak, Peppercorn Sauce	\$ 35.00
Roast Beef Filet, Sauce "Diane"	\$ 37.50
Elk Chop with Madeira Sauce	\$ 41.00

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## Desserts

Fresh Fruit and Berries with Fruit Sorbet	\$ 11.50
Seven Minute Soft Chocolate Cake	\$ 12.50
Strawberry with Black Pepper, Vanilla Panna Cotta	\$ 12.00
Tiramisu with Raspberries	\$ 12.00
Individual Raisin and Rum Flan with Salted Caramel Ice Cream	\$ 12.50
Crème Brûlée	\$ 11.95
Chocolate Mousse Cannoli	\$ 11.95
Poached Pear with Cinnamon and Star Anise, Mascarpone Cheese	\$ 11.95