



Plated Dinner Selections

Soup

*Group choice of one
\$5.00 per person*

Carrot & Ginger Wild Mushroom with Chives Minestrone Creamy Tomato

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### ***Salads***

*Group choice of one  
\$6.00 per person*

*Mixed Greens Salad with Mango Vinaigrette      Classic Caesar Salad      Spinach Salad*

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Entrees

Group choice of two

Alberta AAA Angus New York Steak

Charbroiled

Served over Parmesan Mashed Potatoes, Vegetables & Sautéed Onions & Mushrooms

\$23.00 per person – 6 oz cut

\$26.00 per person – 8 oz cut

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#### ***Roasted Alberta AAA Prime Rib***

*Oven Roasted & Served with a Red Wine au jus, Vegetables & Parmesan Mashed Potatoes.*

***\$29.00 per person***

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Spaghetti & Meatballs

\$16.00 per person

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#### ***Rosemary Free Range Chicken***

*Served on Lyonnais Potatoes, Seasonal Vegetables topped with Roasted Red Pepper Coulis*

***\$21.00 per person***

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Fresh Salmon Fillet – 6 oz

Olive Apricot White Wine Pesto Sauce

Served with Tabouli & Warm Ratatouille

\$24.00 per person



Rotisserie Pork Loin

Served with Sweet Honey Apple Chutney, Seasonal Vegetables & Parmesan Mashed Potatoes

\$20.00 per person

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***Rotisserie Leg of Lamb***

*A flavorful Mint Apricot glaze over Roast Baby Potatoes & Seasonal Vegetables.*

***\$23.00 per person***

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Basa Fillet

Foccicia & Roasted Garlic Crusted White Fish

Served with Roasted Rosemary Baby Potatoes, Seasonal Vegetables and a Fresh Herb Butter Sauce.

\$22.00 per person

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***Dessert***

*Included - Group choice of one*

*Fresh Fruit Bowl*

*Apple Crisp with Vanilla Ice Cream*

*Cheesecake*

*Maple Vanilla Ice Cream*

*Coffee or Tea*

*Group choice of one starter, one salad, two entrees and one dessert must be chosen.*

*Individual entrée choices from the two must accompany final rooming list.*

*Please add 15% gratuity and 5% GST to above prices.*

*Menus and prices subject to change without notice. Prices and menus will be confirmed at time of booking.*