



# DINNER

## FOUR COURSE PLATED DINNER

Served with dinner rolls and butter. One soup or salad selection One started selection One main selection One starch selection One dessert selection

### SOUPS

#### **Butternut Squash Bisque**

Roasted Butternut, garlic cream, fresh basil, cinnamon

#### **Cream of Roasted Pepper and Tomato**

Roasted bell peppers, baked tomatoes, fresh basil and aromatic herbs

#### **Cream of Mushroom**

Cremini and white mushrooms, roasted garlic, shallots, fresh parsley, chives

### STARTER

#### **Beef Spanakopita**

Braised beef, caramelized onions, phyllo pastry, Greek spices, spinach sauce

#### **Grilled Prawns**

Wild mushrooms, garlic prawns, mango salsa, blueberry compote

#### **Vegetarian Cakes**

Assorted vegetables, grated potatoes, mozzarella cheese, mustard cream sauce

### PROTEIN

#### **Chicken Breast**

Chicken breast, basil tomato sauce

#### **Tenderloin**

5oz. Alberta Beef, red wine au jus, steak spice

#### **Seared Salmon**

6oz. Pacific Salmon, coconut sauce

#### **Three Cheese Ravioli**

Saffron cream sauce, parmesan cheese

### SALADS

#### **Farmers Salad**

Avocados, rainbow tomatoes, arugula, beets, sundried tomato dressing, bocconcini cheese, watermelon, beet soufflé, parmesan crisp

#### **Caprese Salad**

Watermelon, bocconcini cheese, grape tomatoes, fresh basil, balsamic glaze

#### **Greek Salad**

Feta cheese, cucumbers, Greek dressing, Tomatoes, olives, bell peppers, onions

### STARCH

#### **Rice Pilaf**

#### **Truffle Risotto**

#### **Baby Roasted Potatoes**

#### **Saffron Pea Pilaf**

### DESSERT

#### **Seasonal Cheesecake**

Graham cookie, cream cheese and fresh fruit glaze

#### **Blueberry Lemon Tart**

Lemon custards with fresh blueberries

