

GROUP PACKAGE DINNER MENU 2010

EACH DINNER MENU PACKAGE INCLUDES YOUR CHOICE OF ONE APPETIZER OR SOUP SERVED TO ALL GUESTS, TWO ENTRÉES FOR GUEST CHOICE, ONE DESSERT SERVED TO ALL GUESTS, FRESH BAKED BREAD ROLLS, AND COFFEE & TEA. MENU PRICES ARE BASED ON THE ENTRÉE SELECTION. VEGETARIAN AND CHILDREN OPTIONS ARE AVAILABLE UPON REQUEST. ADDITIONAL APPETIZERS AND PALATE CLEANSERS ARE AVAILABLE FOR AN ADDITIONAL FEE.

APPETIZERS

- BABY LEAVES OF SPINACH WITH SAUTÉED WILD MUSHROOMS, CRISP BACON & GOAT'S CHEESE WITH WARM BALSAMIC DRIZZLE
- ORGANIC FIELD GREENS, WITH CRISP VEGETABLES & BALSAMIC DRESSING
- CEASAR SALAD ROMAINE HEARTS LEMON GARLIC DRESSING REGGIANO CHEESE
- WATERMELON STEAK
- BOSTON BIBB SALAD SHAVED FENNEL ,RED RADISH, GRANNY SMITH APPLE, OLIVE OIL FRESH LEMON

SOUPS

- ROASTED RED PEPPER & TOMATO BISQUE WITH SHAVED QUEBEC ARTISAN CHEESE
- WILD MUSHROOM PUREE WITH TRUFFLE SCENTED CREAM
- YUKON GOLF POTATO APPLEWOOD SMOKED CHEDDAR
- CURRIED BUTTERNUT SQUASH CINNAMON FRESH CREAM
- TUSACAN WHITE BEAN GOAT CHEESE CRÈME FRAICHE

** VEGETARIAN OPTIONS WILL BE AVAILABLE. 14 DAYS NOTICE WILL BE REQUIRED TO ENSURE PROPER PRODUCT CAN BE ORDERED.

** PLEASE NOTIFY THE HOTEL OF ANY DIETARY RESTRICTIONS/ALLERGIES NO LATER THAN 14 DAYS PRIOR TO THE EVENT TO ENSURE PROPER SUBSTITUTIONS CAN BE MADE.

** IN THE EVENT THAT CERTAIN PRODUCTS ARE NOT AVAILABLE FROM DISTRIBUTORS, THE CHEF WILL MAKE A COMPARABLE SUBSTITUTION.

\$49 PACKAGE ENTRÉE'S

- GRILLED ATLANTIC SALMON, HERBED HOLLANDAISE, BUTTER GRILLED ASPARAGUS
- CRACKLING SKIN CHICKEN, SWEET POTATO MASH, WILTED GREENS, BALA CRANBERRY JUS
- CHICKEN & SMOKEY BACON FETTUCCINE, WILD MUSHROOMS, ROASTED GARLIC CREAM

\$54 PACKAGE ENTRÉE'S

- PAN CRISPED PICKEREL WASABI MASH CAPER BROWN, BUTTER GRILLED ASPARAGUS
- ROASTED CHICKEN SUPREME, CRUSHED FINGERLING POTATO, BUTTERED ASPARAGUS, CRANBERRY JUS
- PORK TENDERLOIN, SWEET POTATO MASH, WILTED SPINACH, CARAMELIZED APPLE SAUCE
- ROASTED PRIME RIB, ROSEMARY & TRUFFLE SCENTED JUS, ROASTED GARLIC YUKON MASH, BUTTERED ASPARAGUS

\$59 PACKAGE ENTRÉE'S

- GRILLED HALIBUT FILLET WHITE AND WILD RICE SESAME RICE WINE VINAIGRETTE WOK FRIED BOK CHOY
- AAA BEEF TENDERLOIN, TRUFFLE INFUSED JUS, YUKON MASHED POTATO, BUTTER GRILLED ASPARAGUS
- HERB ROASTED BREAST OF PHEASANT APPLEWOOD BACON HASH FOREST MUSHROOM STEW
- SEARED VEAL TENDERLOIN MEDALLIONS, OYSTER MUSHROOM RAGOUT ROASTED GARLIC MASH GRILLED ASPARAGUS

DESSERTS

- RICH CHOCOLATE LAVA CAKE RASPBERRY COULIS, WHIPPED CREAM
- VANILLA CRÈME BRÛLÉE, MINTED CREAM, FRESH BERRIES
- NEW YORK STYLE CHEESECAKE STRAWBERRY COMPOTE CHANTILLY CREAM
- DOUBLE CHOCOLATE BROWNIE VANILLA BEAN ICE CREAM CALLEBEAUT CHOCOLATE SAUCE
- TRIO OF ICE CREAM, FRESH BERRIES, GRAND MARNIER GLAZE