

## SUGGESTED PRE-DINNER BEVERAGES

**RED AND WHITE INTERNATIONAL WINES  
IMPORTED AND DOMESTIC BEER  
PREFERRED CARBONATED BEVERAGES,  
BOTTLED WATER**

## SIT-DOWN DINNER MENU

### GREAT BEGINNINGS

#### **HARVEST BREAD BASKET**

Of muesli & Foccacia breads, whole grain rolls, roasted apple and sage butter

### APPETIZERS

#### **PLEASE MAKE ONE CHOICE:**

##### **ROSETTE OF CEDAR PLANKED SALMON**

Savory, petite offering of hot smoked salmon set on warm salad of new potatoes and ruby beets. Maple mustard glaze makes this appetizer complete.

##### **FALL FIG TARTLET**

Caramelized onion tartlet with fresh figs & goat's cheese, set on a petite red leaf salad with aged balsamic vinaigrette and pomegranate jewels

# FALL SIT DOWN MENU NO.2

## MAIN ENTREE

### **TRIPLE A BEEF TENDERLOIN**

Duo of Beef Medallions layered with three mushrooms and roasted garlic; Set on rustic country mash with emerald vegetable treasures and a brandied jus.

## SWEET TEMPTATIONS

### **A DELICATE FINISH TO A LEADING EDGE MEAL!**

Freshly baked tartlet of your choice; garnished with seasonal berries or compotes & dessert sauces.

### **PLEASE MAKE ONE CHOICE:**

#### **BISTRO STYLE ROASTED APPLE TARTLET**

With caramel and harvest cranberries

#### **CLASSIC LEMON MERINGUE TART**

With shortbread crust, red berry coulis

## PRICING

**THIS MENU IS VALUED AT \$34.00 PER SERVING.  
MINIMUM 8 GUESTS.**

**PRICING INCLUDES FOOD ONLY; BEVERAGES,  
RENTALS, SERVICE AND CULINARY STAFF, DELIVERY  
& APPLICABLE TAXES EXCLUDED.**