

Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon garlic croutons, parmesan
cheese and bacon bits

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef selection of fresh
seasonal vegetables **GF V**

Variety of mousses,
cakes and French pastries **v**

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.

v = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™

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Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$54/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$56/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$63/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$65/person *Upgrade to whole roast beef tenderloin: add \$10/person*

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, garlic, lemon and oregano **GF DF**

\$65/person

Choose one alternate entrée:

ICELANDIC COD WITH PERNOD

Dill and lemon beurre blanc, paysanne of braised fennel, *Zoo Grown* microgreens **GF OW**

LETHBRIDGE FAMILY FARMS PORK LOIN

Pan jus, cinnamon scented crabapple sauce, vegetable medley **GF DF**

BEEF BOURGUIGNONNE

Double smoked bacon, pearl onions and mushrooms **GF DF**

LOIS LAKE STEELHEAD TROUT

Soy, lime, ginger, broccoli and grilled lemon **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

PURÉE OF POPLAR BLUFF RAINBOW CARROTS

Parsnip chips and cumin dill crème **GF V**

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, *Brassica* honey
citrus vinaigrette, baby greens mesclun,
olive oil snow, kalamata olive dust **V GF DF**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED BEEF CARPACCIO

with horseradish emulsion **GF**
+\$10/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$10/person

3OZ PAN SEARED STEELHEAD TROUT **DF OW**

+\$10/person

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$10/person (3pc)

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum three courses required.

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Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILLET

Lemon herb beurre blanc and wild rice sauté **GF OW**

\$50/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, garlic roasted baby potatoes **GF**

\$65/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Double smoked bacon and herb cream sauce, spinach ricotta gnocchi and sundried tomato julienne

\$48/person

ALBERTA LAMB DUO

Pistachio crusted rack, braised shoulder, roasted garlic and herb cream, shiraz wine, yam and Poplar Bluff potato purée **GF**

\$68/person

FREE RANGE CHICKEN SUPREME

Port wine infused jus with yam and Poplar Bluff mashed potatoes **GF**

\$53/person

PAN-SEARED HALIBUT FILLET

Golden beet, vodka and dill beurre blanc, red beet risotto **GF OW**

\$64/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$60/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$43/person

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$43/person

CAULIFLOWER STEAK

Chimichurri sauce, quinoa pilaf **GF DF V VE**

\$43/person

SPINACH LENTIL DAHL

Saffron scented basmati rice and grilled market vegetables

GF DF V VE

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **v**

\$43/person

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Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts)

GF V

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti

V

PAVLOVA

Lemon curd, vanilla chantilly, fresh berries and coulis

GF V

SOY MOUSSE

Soy whip with fruit puree and fresh berries

GF DF V VE

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