



## THREE COURSE DINNER OPTIONS

**\$75** *per person*

- Choose two first course
- Choose three entrée course selections
- Choose two dessert course

**\$85** *per person*

- Choose three first course selections
- Choose three entrée course selections
- Choose two dessert course

## HORS D'OEUVRES RECEPTION

*Add one hour Hors D'oeuvres reception with the choice of five options to your menu*

*for \$15 per person*

*[ choose any five Hors D'oeuvres ]*

### COLD HORS D'OEUVRES

*Tuna tartare & whipped avocado, served on a mini corn taco*  
*Beef tartare crostini, grain mustard aioli*  
*Gourgeres, compte & tillamooke cheddar*  
*Grilled shrimp with sweet chili sauce*  
*Tomato & Mozzarella skewers with a balsamic glaze*

### HOT HORS D'OEUVRES

*Maple Bacon and Pepper wrapped scallops*  
*Meatball with pepperade*  
*Ratatouille vegan tartlet*  
*Truffle arancini, garlic aioli*  
*Duck Crostini with plum sauce*



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### APPETIZER

- BOSTON LETTUCE** *fresh herbs, crispy shallots, mustard shallot vinaigrette*
- ARUGULA SALAD** *sliced poached pears, toasted almonds, crumbled blue cheese, champagne vinaigrette*
- POTATO & LEEK SOUP** *served warm with nouveau onions and pomme*
- PISSALADIERE** *Ratatouille tartlet topped with microgreens and a balsamic glaze*
- SHRIMP COCKTAIL** *three shrimp served with spicy mayo and cocktail sauce*

### ENTRÉE

- DOURADE** *Vadouvan Consome, Sunburst Squash, Favas, baby carrots, concasse tomatoes, baby artichokes, pea tendrils*
- SALMON PROVENCAL** *toasted orzo, swiss chard, heirloom tomatoes, niçoise olives, capers, herbs de province*
- GREEN CIRCLE ROAST ORGANIC CHICKEN** *robuchon potatoes, ratatouille chermoula*
- PRIME STEAK DIANE 10 OZ COULOTTE** *pearl onions, peas, potato Lyonnaise, steak diane sauce*
- ROASTED CAULIFLOWER** *tahini, moroccan spices, grapefruit, pine nut & golden raisin persillade, shaved fennel, cilantro*

### DESSERT

- CHOCOLATE POT DE CREME** *traditional French chocolate & cream*
- CREME BRULEE** *vanilla bean custard, berries*
- SORBET & BERRIES** *chef selection sorbet and berries*