

plated dinners...

P L A T E D D I N N E R S

THREE COURSE OPTIONS:

Tuscan Rose chicken

Fried sage butternut squash soup
Tuscan Rose chicken breast , fresh basi
roasted potato wedges with seasonal vegetables
wild berry steamed pudding, orange custard
freshly brewed coffee, decaffeinated coffee and a selection of teas \$35.00 per person

baked sockeye salmon

creamy roasted cauliflower with crispy pancetta and asiago
potato crusted baked salmon fillet with jasmine rice cake, arugula,
braised tomatoes, lemon oil
upside down apple cardamom cake with vanilla ice cream
freshly brewed coffee, decaffeinated coffee and a selection of teas \$38.00 per person

halibut

spinach salad with fig, mandarin, goat cheese, roast red onion
pan seared halibut with black truffle and garlic mashed potato,
tomato confit basil oil & green beans
Cappuccino marble brownie, caramel sauce
freshly brewed coffee, decaffeinated coffee and a selection of teas \$38.00 per person

stuffed free range chicken breast

portabella mushroom & roasted bell pepper bruschetta, fontina cheese,
white balsamic reduction, lemon olive oil
goat cheese and oven dried tomato stuffed chicken breast
Thyme risotto and baby vegetables
White chocolate, lavender crème brulee amaretti biscuit
freshly brewed coffee, decaffeinated coffee and a selection of teas \$39.00 per person

Trilogy

Little Creek greens, with goat cheese, sliced vine ripened tomatoes reduced balsamic
Gremolata lamb rack, braised beef short ribs, Tuscan rose chicken, herb buttered
châteaux Potato and roasted root vegetables
macerated Bing Cherries , tiramisu vase cups, chocolate cigar.
freshly brewed coffee, decaffeinated coffee and a selection of teas \$39.00 per person

prime rib (minimum of 35 people)

yam bisque
slow roasted prime rib with a peppercorn sauce
traditional Yorkshire pudding, roasted potato wedges and seasonal vegetables
decadent chocolate almond tart \$39.00 per person

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FOUR COURSE OPTION:

land & sea

lobster bisque with baby shrimp and dill oil
stuffed morel mushroom bruschetta with balsamic reduction
prosciutto wrapped beef tenderloin with jumbo tiger prawns
Fondant potato and asparagus, roast tomato & truffle oil
Hazelnut rolled chocolate ganache, soaked kirsch cake

\$50.00 per person

FIVE COURSE OPTION:

Okanagan wine paired (minimum of 10 people)

sweet potato & flax seed breads with chipotle coriander butter

cold appetizer

feta, watermelon and mint salad with white balsamic vinegar lemon olive oil

warm appetizer

jumbo tiger prawns ,roasted red pepper, vanilla , mango salsa

main

pepper crusted elk medallion, celer, roast red onion, basil
aioli with asparagus,

cheese

cambazola with fig compote, Balderson cheddar with grape salsa, oka purse with whisky infused apricots.

dessert

grand marnier crème brulee with lemon pecan biscotti
decadent chocolate almond truffle tart
coconut mango parfait

five courses including wine starting at \$100.00 per person

wines paired are subject to availability and season

...add a sommelier (pricing to be confirmed and subject to availability)