



Chef's Signature Plated Service

Signature Plated Service Includes

Assorted Rolls with Whipped Butter, Choice of Salad, Choice of ONE Starch, Choice of TWO Vegetables, Choice of Dessert, Fresh Brewed Coffee & Assorted Teas

Roast Striploin of Beef

With Horseradish Dust and served with rich Madagascar Peppercorn Jus

Parmesan Crusted Chicken Cordon Bleu

In a Roasted Red Pepper Sauce

Grilled Balsamic Marinated Chicken

With Roasted Red Peppers & Shaved Asiago Cheese

Grilled Medallions of Pork Loin

with fried Plantain Chips and a Mango Papaya Salsa

Caribbean Coconut Breast of Chicken

Marinated Chicken Breast (jerk spice, coconut, lime) pan seared and served with crisp banana chips and a tropical fruit & coconut chutney

Citrus Marinated Chicken

Grilled Breast of Chicken with a Melange of Lime infused Cranberries, Orange and Grapefruit, accompanied with a Chili Salsa

Roast Turkey

Traditionally prepared with Stuffing, Gravy and Cranberry Sauce

Stuffed Roast Pork Loin

with a delicious Apple Stuffing and Natural Jus

Sesame Crusted Teriyaki Salmon

Asian Marinated Filet of Salmon dressed with black & white sesame seeds, baked with lemon. Served atop roasted pineapple and teriyaki sauce

Alberta Beef Tenderloin

In a Madagascar Peppercorn Jus

Chicken Marsala

with Wild Mushrooms and Marsala Wine Sauce

DUET OPTIONS (combine two of the above main entrees)

Roast Beef Striploin AND Parmesan Crusted Chicken Cordon Bleu

Roast Beef Striploin AND Chicken Marsala

Grilled Alberta Beef Tenderloin AND Sesame Crusted Salmon

Roast Turkey AND Baked Ham with an Apple Mustard Chutney

Chef's Signature Plated Accompaniments



Select From The Following

Salads (Select 1)

Fraser Valley Greens with Three Signature Dressings

Classic Caesar

Strawberry Spinach

Traditional Spinach

Mandarin Poppyseed Spinach

Asian Chop Salad

Waldorf Salad

Starch (Select 1)

Herb Roasted Baby Potatoes

Whipped Garlic Potato

Stuffed Baked Potato

Scalloped Potatoes

Potatoes Lyonnais Au Gratin

Wild Rice Pilaf

Vegetables (Select 2)

Honey Glazed Carrots with Dill

Steamed Broccoli Flowerettes

Cauliflower—Steamed or Roasted

Sautéed Zucchini Bruschetta Crowns

Green Beans Almandine

Eggplant Parmigiana

Roasted Acorn Squash

Maple Sugar Brussel Sprouts

Green Beans with Tomato Concasse

Desserts (Select 1)

Cheesecake

Apple Crumble Cheesecake, Toffee Sauce

Chocolate Mocha Mousse Cake

Coffee Buttercream, Crystallized Chocolate

Peanut Butter Brownie Mousse

Chocolate Crème Anglaise

Lemon Tart

White Chocolate Ganache, Cranberry Jam

Almond Financier

*Caramel, Whipped Cream, Hazelnut, Milk
Chocolate Crunch*

HEALTHY CHOICE:

*Vanilla Panna Cotta with Fresh
Berry Salad, Lemon Shortbread
Crumble & Mint Syrup*

Above desserts handmade by
our in-house Pastry Chef Marianne Lacroix

Note ~ To substitute or add Exclusive Plated Menu Sides and Accompaniments (see page 19-21) to the Signature Plated Menu options, the following pricing applies:

- Add on Exclusive Hors d'oeuvre
- Substitute Exclusive Soup or Salad
- Substitute Exclusive Dessert

Chef's Plated Accompaniments