



SAMPLE MENUS

APPETIZER'S/COCKTAILS

Moroccan Spice Crusted Rack of Lamb

Mini Savory Scones with Roasted Veggies and Goat Cheese

Coconut Sesame Chicken Lettuce Wraps

Baked Puff Pastry Bundles with Brie, Seasonal fruit and Prosciutto

Crab Apple Pulled Pork, Bacon & Maple Pancake

Feta Herb Stuffed Cucumbers

Panko Crusted Salmon on Pan-Fried Polenta

Edamame, Avocado, Crab Stuffed Mushrooms

Brown Butter and Caramelized Ginger Lobster Rolls

Swiss Chard and Corn Fritters with a Creamy Garlic Chive Dip

Take out Boxes – Gnocchi with Chicken, Gouda and Zucchini Ribbons

SKEWERS: Coconut Chicken Peanut Satay or Beef Peanut Skewer or Bocconcini, and Tomato Pesto

SLIDERS:

Surf and Turf (Lamb Burger with Crab Dip)

Herbed Pork & Goat Cheese

Beef & Blue Cheese

Coconut Curry Quinoa Sliders

TACOS:

Coconut Crusted Fish with a Citrus Avocado Salsa and Slaw

Beer Can Jerk Roasted Chicken with Rum Pineapple Mango Cucumber Salsa

SUMMER BBQ

MAINS:

Braised beef with seasonal fruit inspired
BBQ sauce on a bun

Crispy Herb Citrus Roasted Chicken

Mustard Maple Salmon with Lemon Dill
Aioli

SIDES:

Sweet Potato Biscuits

Grilled Corn on the Cob with Spicy Basil
Butter

SALADS:

Curry Quinoa Roasted Vegetable Salad
with candied apricots and toasted almonds

Bacon Ranch Potato Salad

Lentil Squash Basil Ricotta and Strawberry
Salad

FALL COMFORT

MAINS:

Boursin Stuffed Chicken with Apricot Glaze

Garlic Herb Crusted Beef Brisket (with
Gravy)

Goat Cheese, Pear, Spinach and Herb
Stuffed Pork Tenderloin

SIDES:

Maple braised Cabbage with Apples and
Walnuts

Sweet Potato Gouda Gratin

Seasonal Steamed Vegetables with
Fresh Herbs

SALADS:

Loaded Spinach Salad with Berries, Goat
Cheese, Pumpkin Seeds

Kale and Romaine Caesar Salad Coconut
Bacon and Roasted Chickpeas

Zucchini Ribbon and Roasted Corn Salad
with Mustard Beer Dressing

WINTER WARMTH

MAINS:

Goat Cheese, Sage and Cranberry
Stuffed Pork Loin

Cranberry Glazed, Herb and Garlic Boursin
Stuffed Chicken Breast

SIDES:

Sweet Potato Gouda Gratin

Dinner Buns with Fried Sage Whipped
Butter

SALAD:

Mixed Green Salad with Candied Walnuts,
Pear and Lemon Poppyseed Dressing

Loaded Green Salad with Fruit and
Candied Nuts

ALL SEASON MENU

MAINS:

Citrus Herb and Juniper Crusted Beef
Tenderloin with Chokecherry Horseradish

Lemon Leek Chicken with Boursin Sauce

SIDES:

Roasted Carrots and Beets with Beet
Green Verde

Garlic Butter Zucchini Ribbons

Buns with Sea Salt Whipped Butter

SALAD:

Swiss Chard and Butter Lettuce Salad with
Avocado, Cherries, Nectarines, Feta and
Pumpkin Seeds

Please inquire about menu pricing.

Appetizers range from \$24-\$60/dozen

Menus range from \$29-\$38 depending on choices of mains, sides and salads

DESSERT OPTIONS:

Assorted Seasonal Homemade Pies

Lemon Meringue, Chocolate, Saskatoon, Cherry, Apple, Strawberry Rhubarb

(flavor dependent on seasonal fruit available)

\$2.50/slice

(6 slices/pie. Minimum order of 4 pies)

Assorted Homemade Gourmet Squares:

White Chocolate Salty Caramel Popcorn Brownies

Triple Chocolate, Triple Seed Brownies

Homemade Cookie Ice Cream Sandwiches

Lemon, White Chocolate, Coconut Cookie Sandwiches

Caramel Apple Crumble Bar

Three Berry Crumble Bar

\$30-36/dozen

Assortment of Gourmet Cookies:

**Ginger Soft*

**Chocolate Chunk Caramel*

**Oatmeal Cranberry White Chocolate*

**Lemon Shortbread*

**White Chocolate Peppermint*

**Sugar Cookies*

**Triple Chocolate and Seed Cookies*

\$15/dozen

Assortment of Gourmet Cupcakes:

Mix and Match Cake and Buttercream Flavors

Cake Flavors:

Vanilla

Chocolate

Red Velvet

Carrot

Lemon

Buttercream Flavors:

Vanilla Bean

Cream Cheese

Coconut

Triple Berry

Salted Caramel

Double Chocolate

German Chocolate

Black Forest

\$2/cupcake for one flavor combination

\$2.50/cupcake for two flavors combinations

\$3/cupcake for three flavors combinations

NIGHT SNACK

Poutine: *fresh-cut fries, cheese curds and mushroom miso gravy*

Mac N Cheese: *Butternut Squash, Old Cheddar, Bacon and Truffle*

Gourmet Grilled Cheese:

Berry Bacon Jam with Old Cheddar

Fig and Brie Cheese


Chorizo, Caramelized Onion and Gouda

Fresh Flatbread Pizza:

Chicken, Pesto, Roasted Red Pepper and Bocconcini

Swiss Chard, Back Bacon, Mushroom and Old Cheddar

Prosciutto, Pineapple, and Sun-dried Tomato



Our Culinary Team can provide vegetarian and gluten free options,
and accommodate any dietary restriction.

Please allow 48 hours notice.

Menus subject to seasonal availability.