



Casual, Contemporary, Canadian

### **Group Menus Winter 2011/12**

Prices do not include 5% GST and 18% Gratuity. These menus are a starting point for your menu selection. Please feel free to mix and match different menus to your liking. Once you have decided on your menu items a price can be quoted.

#### **3 Course Grassi Lakes Menu \$39**

Soupe du Jour

OR

House Greens

Balsamic Vinaigrette, Roma Tomato, Carrot, Cucumber

Stealhead Trout Fillet

Lemon-Caper Buerre Blanc, Roasted Fingerling Potatoes, Seasonal Vegetables

OR

Free-Run Chicken Breast Supreme

Stuffed with Aged Cheddar and Roasted Red Peppers, Pesto Cream Sauce, Orzo Pasta, Seasonal Vegetables

OR

Grilled Alberta Striploin Steak

Rosemary-Horseradish Butter Rosette, Butter Yukon Gold Mash, Seasonal Vegetables

Raspberry Sorbet with Fresh Fruit

### **3 Course Rundle Menu \$37**

Soupe du Jour

OR

House Greens

Balsamic Vinaigrette, Roma Tomato, Carrot, Cucumber

Seared Atlantic Salmon Fillet

Lemon Caper Buerre Blanc, Wild Rice Pilaf, Seasonal Vegetables

OR

Grilled Double Cut Pork Chop

Creamy Wild Mushroom Sauce, Yukon Gold Mash, Seasonal Vegetables

OR

Thai Chicken Curry

Coconut Jasmine Rice, Lime Yogurt, Seasonal Vegetables

Callebaut Chocolate Mousse

### **3 Course Grotto Menu \$46**

Soupe du Jour

OR

House Greens

Balsamic Vinaigrette, Roma Tomato, Carrot, Cucumber

Slow Baked Wild Halibut Fillet

Baked in Creamy Hazelnut Romesco Sauce, Brown Rice Pilaf, Seasonal Vegetables

OR

Grilled Alberta Beef Tenderloin

Butter Yukon Gold Mash, Béarnaise Sauce, Seasonal Vegetables

OR

Chicken Cacciatore

Baked Local Chicken in Tomato Sauce, Onions, Green Peppers, Button Mushrooms, on Penne, Seasonal Vegetables

Maple Syrup Crème Brule

### **3 Course Three Sisters Menu \$47**

House Caesar Salad

Herbed Croutons, Parmesan & Grilled Lemon

OR

Crab & Salmon Cake

Fresh Horseradish, Dijon & Truffle Aioli, Balsamic Reduction, Parmesan Wheel

Seared Sablefish

Shitake-Green Pea Risotto Cake, Miso Broth, Seasonal Vegetables

OR

Alberta Bison & Portobello Mushroom Stew

Grilled Polenta Cake, Saskatoon Berry Jam, Seasonal Vegetables

OR

Free-Run Chicken Breast Supreme

Pesto Cream Sauce, Whole Wheat Spaghetti, Seasonal Vegetables

Apple & Pear Cobbler with Candied Walnuts and Whip Cream

### **Vegetarian Options may be added .....**

Seven Vegetable Grilled Lasagna

Basil-Tomato Sauce, Parmesan

Roasted Vegetable Phyllo Strudel

Carrot, Asparagus, Broccoli, Cauliflower, Wild Rice, Mild Curry-Tamarind Sauce

Risotto

Squash, Asparagus, Corn, Red Pepper Coulis, Parmesan