



Casual, Contemporary, Canadian

Group Menus 2017

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 menu items to your liking. Once you have decided on your menu items a price can be quoted.

3 Course Juniper Menu \$40

House Greens

Balsamic Vinaigrette / Tomato /
Peppers / Cucumber

Roasted Alberta Pork Loin

Maple-Dijon Jus / Roasted Root Vegetables
OR

Alberta Beef Stroganoff

Button Mushrooms / Cornichon / Onions /
Veal Demi Sauce / Sour Cream /
Pappardelle Noodles

Callebaut Chocolate Mousse

Macerated Seasonal Fruit / Vanilla Whip

3 Course Moraine Menu \$47

Soupe du Jour

OR

House Greens

Balsamic Vinaigrette / Tomato /
Peppers / Cucumber

Atlantic Salmon Fillet

Maple Whiskey Butter / Wild Rice Pilaf /
Seasonal Vegetables
OR

Free-Run Chicken Breast Supreme

Mushroom-Dijon-Tarragon Cream / Fingerling Potatoes /
Seasonal Vegetables
OR

6oz. Grilled Alberta Sirloin Steak (MR or MW)

Shallot-Chive Butter / Butter Yukon Gold Mash /

Seasonal Vegetables

Callebaut Chocolate Mousse
Macerated Seasonal Fruit / Vanilla Whip

3 Course Lady MacDonald Menu \$53

Soupe du Jour

OR

House Greens

Balsamic Vinaigrette / Tomato /
Peppers / Cucumber

Steelhead Trout Fillet

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

OR

Free-Run Chicken Breast Supreme

Mushroom-Dijon-Tarragon Cream / Fingerling Potatoes /
Seasonal Vegetables

OR

Roasted & Carved Alberta Beef Tenderloin

Butter Yukon Gold Mash / Béarnaise Sauce /
Seasonal Vegetables

Warm fruit crepes

Blueberry compote / lemon curd / Vanilla Whip

3 Course Spray Lakes Menu \$56

House Caesar Salad

Garlic-Parsley Croutons / Parmesan /
Crispy Prosciutto / Grilled Lemon

OR

Panko Crumbed Arancini Risotto Balls

Basil / Tomato / Pine nuts / Parmesan /
Simple Tomato Sauce

Almond-Herb Crusted Sole Fillet

Saffron-Truffle Aioli / Roasted Fingerling Potatoes /
Seasonal Vegetables

OR

Roasted & Carved Alberta Beef Tenderloin

Butter Yukon Gold Mash / Béarnaise Sauce /
Seasonal Vegetables

OR

Free-Run Chicken Breast Supreme
Mushroom-Dijon-Tarragon Cream, Fingerling Potatoes,
Seasonal Vegetables

Maple Syrup Crème Brule

4 Course Assiniboine Menu \$69

Crab & Seafood Croquettes

Curry Remoulade / Balsamic Reduction /
Cucumber Carpaccio / Pepper Confetti
OR

Moroccan Lamb Meatballs

Cucumber Tzatziki Sauce / Spinach

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**House Caesar Salad**

Garlic-Parsley Croutons / Parmesan /  
Crispy Prosciutto / Grilled Lemon

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Seafood Bouillabaisse

Seasonal seafood & shellfish / saffron-tomato broth /
fennel / Pernod / fingerling potatoes /
saffron aioli baguette
OR

Roasted & Carved Alberta Beef Tenderloin

Butter Yukon Gold Mash / Béarnaise Sauce /
Seasonal Vegetables

Flourless Chocolate Fudge Cake

Kahlua Ganache / Vanilla Whip /
Macerated Fruit

