

DINNER PLATED 1

\$39

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

TOMATO BASIL SOUP
puréed plum tomatoes, fresh cream, basil,
fresh parmesan, house croutons

or

ROGUE CAESAR SALAD
crisp romaine, house croutons, fresh parmesan

CAB SIRLOIN
grilled medium rare
yukon gold mashed potatoes, seasonal vegetables
peppercorn sauce

or

MAPLE MARINATED SALMON FILET
100% Canadian maple syrup, pineapple salsa,
coconut jasmine rice

or

TOFU BANG BANG
yellow coconut curry, mixed veg, fresh pineapple,
coconut jasmine rice, shaved coconut

CHOCOLATE CARAMEL SUNDAE
vanilla gelato with fudge sauce, caramel,
whipped cream, cherry on top

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

menu prices DO NOT include 5% GST and 18% gratuity
individual course selection not required in advance
menu subject to change

DINNER PLATED 2

\$45

FRESHLY BAKED ARTISAN BREAD
whipped parmesan butter

WEST COAST SEAFOOD CHOWDER
new england style, BC salmon, haddock, clams
or

NICE LITTLE SALAD
crisp romaine, house croutons, grape tomatoes, goat cheese,
cucumber, radish, candied pecans, honey lime dressing

CAB SIRLOIN
grilled medium rare
yukon gold mashed potatoes, seasonal vegetables
peppercorn sauce

or

MAPLEWOOD SMOKED SALMON FILET
brussel sprout pilaf, cucumber dill salsa

or

SPINACH & MASCARPONE GNOCCHI
truffle cream sauce

CHOCOLATE PEANUT BUTTER EXPLOSION
layers of espresso chocolate cake,
chocolate peanut butter ganache, peanut butter mousse,
peanut praline, whipped cream

COFFEE OR TEA

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DINNER PLATED 3

\$50

FRESHLY BAKED ARTISAN BREAD

whipped parmesan butter

TOMATO BASIL SOUP

puréed plum tomatoes, basil, fresh parmesan, house croutons
or

ARUGULA & BEET SALAD

baby arugula, yellow beets, red quinoa, almonds,
tomato, cucumber, goat cheese, white balsamic vinaigrette

CAB FILET

grilled medium rare
seasonal vegetables, demi glace
lobster macaroni & cheese
or

PAN ROASTED LING COD

glazed carrots, charred baby bok choy,
coconut miso jasmine rice, garlic chili oil
or

BUTTERNUT SQUASH RAVIOLI

yam crisp, toasted pumpkin seeds, pea shoots, fresh oregano
aurora sauce, parmesan cheese

STRAWBERRY SHORTCAKE

fresh strawberries, vanilla bean gelato,
whipped cream on a fresh shortcake biscuit

COFFEE OR TEA

20 PERSON MIN - 60 PERSON MAX

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menu subject to change