



Group Dinner Menus

For parties of 12 or more. Pre-ordering
required for groups 20 or larger

START OFF WITH OUR GROUP PARTY PLATTER \$29.99

Crispy calamari, sweet chili chicken, dry ribs, chilled prawns, steamed mussels (serves 4 to 6)

MENUS INCLUDE CHOICE OF THE FOLLOWING STARTERS, DESSERTS & COFFEE OR TEA

Menu Prices are based on Entree Choices of Menus 1, 2, 3 or 4.

Please Note: Menus 3 and 4 have additional appetizer options to choose from.

Prices plus current HST % and 15% Gratuity. Menu and prices are subject to change.

CHOICE OF DINNER STARTERS - included with all Dinner Menu Choices

West Coast Seafood Chowder or **Caesar Salad** or **Mixed Green Salad** or **Miso Soup**

CHOICE OF DINNER DESSERTS - included with all Dinner Menu Choices

Creme Brulee or **Flourless Chocolate Espresso Torte** or

Coconut Cream Pie or **New York Cheesecake** or **Blueberry & White Chocolate Strudel**

DINNER MENU 1: **\$31.99** per person (total \$40.63 including HST+ Gratuity)

Entree Choices:

Char-grilled 7 oz Sirloin Steak - Certified Angus Beef, buttermilk mashed potatoes, seasonal vegetables, roasted garlic & sage infused compound butter

Hunter Style Chicken - mushrooms, Bourbon onions and bacon in a rich beef demi with garlic mashed potatoes, seasonal vegetables and crisp onion rings

Wild BC Sockeye Salmon - with steamed jasmine rice, seasonal vegetables and lemon caper butter

Smoked Chicken Pasta - hickory smoked chicken, chorizo sausage, sun dried tomatoes, roasted garlic and asparagus in a light cream sauce, served with shaved Asiago cheese and garlic toast

Shanghai Vegetable Stir Fry - Asian sesame chili sauce, chow mein noodles, toasted cashews, lime & cilantro

DINNER MENU 2: **\$34.99** per person (total \$44.44 including HST+ Gratuity)

Entree Choices:

Seafood Linguini - prawns, scallops, salmon, halibut & mussels with mushrooms & scallions in tomato bacon cream, served with garlic toast & garnished with shaved Asiago

9 oz Peppercorn Sirloin - brandy peppercorn cream, buttermilk mashed potatoes, seasonal vegetables

Miso Glazed Wild BC Halibut - shiitake mushrooms, baby bok choy, red pepper, miso braised leeks & steamed sushi rice

Steak & Mushroom Pie - tender chunks of tenderloin and strip loin, with wild BC mushrooms, in a rich gravy capped with puff pastry & served with buttermilk mash & seasonal vegetables

Wild Mushroom Risotto - garnished with goat cheese, crisp onions and balsamic reduction



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DINNER MENU 3: \$38.99 per person (total \$49.52 including HST+Gratuity)

ADDITIONAL CHOICES FOR APPETIZER:

Classic Calamari or **Jumbo Prawn Cocktail** or **Lobster Bisque** or **Escargot**

Entree Choices:

7 oz Sirloin & Jumbo Prawns - char grilled and served with buttermilk mashed potatoes and seasonal vegetables

Smoked Salmon Risotto - wild BC candied sockeye salmon in a rich lobster scented risotto garnished with jumbo prawns, shaved asiago and chive oil

Crab Stuffed Chicken - bacon wrapped with buttermilk mashed potatoes, blue cheese vinaigrette & seasonal vegetables

Pecan Crusted Salmon - with asian vegetable chow mien in honey balsamic glaze.

Baby Back Rib Ribs -honey bbq sauce, hand cut fries or buttermilk mash with broccoslaw

Wild Mushroom Risotto - garnished with goat cheese, crisp onions and balsamic reduction

DINNER MENU 4 (FOUR COURSES): \$48.99 per person (total \$62.22 including HST+Gratuity)

CHOOSE FIRST APPETIZER FROM STARTER LIST

CHOICES FOR SECOND APPETIZER:

Jumbo Prawn Cocktail or **Signature Crab Cakes** or **Lobster Bisque** or **French Onion Soup** or **Escargot**

Entree Choices:

7 oz Center Cut Filet & Jumbo Prawns - buttermilk mashed potatoes, port reduction and seasonal vegetables

12 oz New York Steak - served with your choice of peppercorn sauce or blue cheese butter

Salmon Wellington - topped with fresh & smoked seafood, wrapped in puff pastry & baked, finished in a rich dill cream, with steamed jasmine rice & seasonal vegetables

Porcini Dusted Sablefish - corn & shiitake mushroom barley risotto, wilted arugula and bacon - shallot vinaigrette

Seafood Risotto - prawns, scallops, salmon, halibut & shrimp in a rich dill and lemon infused risotto with sweet red onion and pimienta, garnished with Dungeness crab claws and shaved Asiago

Bone in Cowboy Rib Eye - 16oz cut, served with buttermilk mashed potatoes & seasonal vegetables

Ratatouille Napoleon - crisp phyllo, goat's cheese red wine balsamic reduction