

CHEF'S EXCLUSIVE PLATED SERVICE

MINIMUM 25 PEOPLE

When only the Ultimate, Specialty Menu will suffice, The Chef's Exclusive Plated Menu consists of a Three OR Four Course Presentation ~ Appetizer ~ Soup or Salad ~ Entrée and Dessert. Each course is unique in it's menu composition as well as plate presentation.

Each course is priced individually.

MAIN ENTRÉE SELECTIONS (SELECT ONE)

ALBERTA BEEF TENDERLOIN

Canadian AAA Filet of Tenderloin, Mushroom Ragout, Cipollini Onion, Buttermilk Mashed Potato, Leek Jus.

DUO OF ROASTED LAMB CHOP AND MEDALLION OF BEEF TENDERLOIN

Cabernet Jus, Mushroom Ragout, Blue Cheese Gratinée, Sour Cream, Mashed Potato.

PORK TENDERLOIN MEDALLIONS

Wrapped in Bacon, Crisp Pork Belly, Roasted Apple Compote, Horseradish jus, Potato Dauphine Gratin.

RACK OF LAMB

Mustard Crusted, Rosemary Jus, Sweet Garlic Cream, Potato Duet.

FRESH ALASKAN CHAR

Green Tea Poached with a Soya Lime & Ginger Emulsion, with Seven Grain Rice.

FIRE GRILLED NEW YORK & PETITE DUNGENESS ALASKAN KING CRAB CAKE

Cabernet Infused Jus & Garlic Lemon Herb Butter, Sweet Potato & Fennel Hash.

SCALLOPS & PRAWNS

Pan Seared, Roasted Heirloom Tomato Jam, Lemon Basil Emulsion with Lobster Risotto.

CORNISH GAME HEN BALLONTINE

Black Plum Jus, Apples, Herbs, Potato & Celeric Pave.

Contact us for pricing

CHEF'S EXCLUSIVE PLATED SERVICE

...CONTINUED

EXCLUSIVE PLATED APPETIZERS (SELECT ONE)

SEARED BAY SCALLOPS

with Butternut Squash Risotto.

SMOKED SALMON

Potato Rosti, Herb Boursin Cheese, Tobiko Caviar.

DUNGENESS CRAB CAKES

With Traditional Old Bay Seasonings on top of Wakame Salad with Roasted Sesame Seeds, Smoked Tomato, and Roasted Red Pepper Jelly.

CHEESE AND CHARCUTERIE

Blue Cheese, Triple Cream Brie, Irish Dubliner, Elk & Saskatoon Berry Smoked Sausage, Genoa, Capicola, Farm House Pickled Relish, Whole Grain Mustard, Crostini.

AHI TUNA POKE

Fresh Ahi Tuna marinated in Sesame Oil, Garlic and Chili Sauce. Presented with Sunomono and Crisp Wonton.

PROSCUITTO & MELON

Italian Proscuitto, compressed Watermelon, Fig Chutney, Crisp Mandarin.

SMOKED DUCK

White Navy Bean Hummus, Apple Raddichio Slaw, Toasted Chaibatta.

BAKED CAMEMBERT

Panko Crusted and deep fried till warm and soft in the center, with Crumbled Candied Bacon and Mixed Berry Coulis for Dipping.

Contact us for pricing

CHEF'S EXCLUSIVE PLATED SERVICE

...CONTINUED

EXCLUSIVE SALAD & SOUPS (SELECT ONE)

SALADS

ASPARAGUS & PRAWN SALAD

Poached in Green Tea with assorted Micro Greens and Nitrogen Infused Citrus Dressing.

BABY SPINACH & PEAR SALAD

Pancetta Crisps, Bruleed Pears, Cucumber Ribbons, Roasted Tomato, Crumbled Goat Cheese, Caramelized Shallot Vinaigrette.

LOBSTER MARTINI WITH CITRUS SALSA

Butterleaf Lettuce, Grilled Lobster, Sweet Peppers, Fresh Cilantro and a mixture of Citrus Fruit Segments, Thai Ginger Dressing.

HEIRLOOM TOMATO SALAD

Fior di Latte, Micro Sprouts, Clissico Balsamic Glaze, White Balsamic Crystals Crisp Basil.

KALE & FARRO SALAD

Beet Strings, Roasted Tomato, Cashews, Mandarins, Lemon Basil Dressing Orange Gastrique.

ARTISAN GREENS

Roasted Yellow and Red Beets, Goat Cheese, Candied Pecans, Blackberries Lemon Olive Oil Vinaigrette.

SOUPS

DUO OF ROASTED PEPPER SOUP

Grana Padano Baguette and Basil Scented Crème Fraiche.

WILD MUSHROOM CHOWDER

Puffed Wild Rice, Herbed Olive Oil, Thyme Crème Fraiche.

LOBSTER BISQUE

Brandy, Fresh Chives, Lemon Crème Fraiche, and Roasted Garlic Pastry Caps.

TO ADD AN EXCLUSIVE SOUP, SALAD OR DESSERT TO A CHEF'S SIGNATURE PLATED MEAL
SUBTRACT \$3 FROM EXCLUSIVE MENU PRICING.

Contact us for pricing

CHEF'S EXCLUSIVE PLATED SERVICE

...CONTINUED

EXCLUSIVE DESSERTS (SELECT ONE)

DEATH BY CHOCOLATE

Trio of Chocolate Pate, Café Latte Mousse in Chocolate Cup, and Double Chocolate Cheesecake.

STRAWBERRY GENOISE MARTINI

Rich French Sponge cake, Vanilla Vodka, Macerated Strawberries, Dark & White Balsamic Crystals.

SWEET & SALTY CHOCOLATE BROWNIE

Dark Chocolate Mousse with a Crunchy Chocolate Center on a Dark Chocolate Velvet Biscuit flecked with White Chocolate.

TIRAMISU MARTINI

Mascarpone, Mocha Sponge Cake, Coffee Cream, and Chocolate all layered in a Cocoa Powder Rimmed Martini glass, garnished with a French Rolled Wafer.

FRENCH BREAD PUDDING

Made with French Baguette and Croissant, Caramel, Raisins, Lemon Peel and Pecans, baked in a brulee dish and topped with a Toasted Bourbon Meringue.

HAZELNUT PRALINE ROCKER

Milk Chocolate Shell, Almond Sprinkle, Praline Cream, Crunchy Meringue Centre.

CHARLOTTE RUSSE

Genoise Sponge, Crisp Biscuit, Raspberry Custard, Fresh Berry Topping.

Contact us for pricing