



**\$28 PER GUEST**

**Includes coffee, tea or soft beverage & bread and Butter**

**First Course**

**Soup of The Day**

or

**Organic Baby Greens Lettuce Salad**

Cherry Tomatoes, Cucumber, Pickle Onion & Balsamic Vinaigrette

**Entree**

**Fresh Saffron Fettuccine Pasta**

Slow Roasted Cherry Tomatoes, Asparagus, Wild Mushrooms, Spinach,  
Shallot, Garlic, Oregano & Parmesan Cheese

or

**Herb Panko Crust Roasted Chicken Breast**

Parsnip Carrot Puree, Rainbow Potatoes, Sautéed Spinach, Shave Baby Carrots, Frisee & Mix  
Herb Olive Sauce

or

**Seared Salmon**

Rosemary Mashed Potatoes, Broccoli Rabe, Garlic & Lobster Sauce

or

**Grilled NY Steak 7 oz.**

Homemade French Garlic Fries, Asparagus & Burgundy Veal Demi-Glace

**Dessert**

**Apple Tart**

Vanilla Ice Cream & Caramel Sauce



**\$34 PER GUEST**

**Includes coffee, tea or soft beverage & bread and Butter**

**First Course**

**Organic Baby Greens Lettuce Salad**

Cherry Tomatoes, Cucumber, Pickle Onion & Balsamic Vinaigrette

or

**Crab Cakes**

Juliane Mixed Root Vegetables Slaw, Orange Vinaigrette & Chili Aioli

**Entree**

**Spicy Italian Sausage Orecchiette Pasta**

With Broccoli Rabe, Marinara, White Wine, Garlic, Oregano, Calabria  
Pepper & Parmegiano Reggiano

or

**Roasted Chicken**

Parsnip Carrot Puree, Rainbow Potatoes, Sautéed Spinach, Shave Baby Carrots, Frisee & Mix  
Herb Olive Sauce

or

**Seared Salmon 7 oz.**

Rosemary Mashed Potatoes, Broccoli Rabe, Garlic & Lobster Sauce

or

**Grilled NY Steak 11 oz.**

Roasted Potatoes, Asparagus, Wild Mushrooms & Burgundy Veal Demi-Glace

**Dessert**

**Apple Tart**

Vanilla Ice Cream & Caramel Sauce

or

**Cheese Cake**

Mix Berry Compote



**\$39 PER GUEST**

**Includes coffee, tea or soft beverage & bread and Butter**

**First Course**

**Caesar**

Little Gem Lettuce, Croutons, Anchovies, Parmesan & Caesar Dressing

or

**Smoked Salmon**

Capers, Red Onion, Lemon Aioli & Lavash Bread (Flat Bread)

**Entree**

**Homemade Seafood Linguine**

With Prawns, Saltspring Island Mussels, Calamari, Shallots, Garlic & Marinara Sauce

or

**Roasted Chicken**

Parsnip Carrot Puree, Rainbow Potatoes, Sautéed Spinach, Shave Baby Carrots, Frisee & Mix  
Herb Olive Sauce

or

**Grilled Swordfish**

Sautéed Zucchini, Peperonata, Mussels & Green Olive Tapanade

or

**Rib-Eye Prime Cut 9 oz**

Sautéed Wild Mushrooms, French Green Beans, Cherry Tomatoes, Boschetto al Tartufo  
(Sheep Black Truffle Cheese) & Lemon Oil

**Dessert**

**Apple Tart**

Vanilla Ice Cream & Caramel Sauce

or

**Cheese Cake**

Mix Berry Compote