



SASKATOON

DINNER PLATE SERVICE

Dinner Plate Service

All Dinners Served with Our Chef's choice of Starch and Seasonal Vegetables, Caesar Salad or Spinach Mandarin Salad, Fresh Rolls and Butter, Freshly Brewed Coffee & Tea

Breast of Chicken

Stuffed with Grilled Portabella Mushrooms, Spinach, Goat Cheese and Sundried Tomatoes
Accompanied with Fresh Basil and Roasted Red Pepper Sauce

\$24.95
PER PERSON

Angus Reserve Roast

Beef Dinner (Minimum 15 people)
Served with Yorkshire Pudding. Accompanied with a Four Wild Mushroom Sauce

\$24.95
PER PERSON

AAA Angus Reserve NY Steak

Cooked to perfection, crowned with Pesto Sautéed Prawns

\$28.95
PER PERSON

Pork Loin Steak

Marinated with Roasted Garlic, Basil and Sauvignon Blanc. Grilled to perfection, Sided with a Fire Roasted Tomato, Corn and Black Bean Relish

\$22.95
PER PERSON

Fresh Grade A Turkey (Minimum 15 people)

Roasted with Sage and Garlic, Sided with Dressing, Candied Sweet Potato and Pan Gravy

\$24.95
PER PERSON

Organic Breast of Chicken

Broiled with all Natural Herbs and a reduction of Balsamic. Accompanied with Sour Cherry and Ice Wine Sauce

\$24.95
PER PERSON

Fresh Wild Salmon or Halibut

Roasted with Fine Herbs and crowned with Meyer Lemon Butter

\$25.95
PER PERSON

Vegetarian Tart

Roasted Peppers, Wild Mushrooms, Sautéed Leeks and Rainbow Chard
Sided with a Fire Roasted Tomato Sauce

\$20.95
PER PERSON

Choice of One Dessert

Toblerone Chocolate Brûlée
Raspberry Cheesecake Brownie
Strawberry & Crème Anglaise Tart
Homemade Carrot Cake with Cream Cheese Icing

17% gratuity + GST will be added to the prices listed.

A guaranteed number of guests attending is required 3 business days prior to your function.

Prices are subject to change.