



SASKATOON

LUNCHEON PLATE SERVICE

Luncheon Plate Service

All Entrees served with choice of Market Green Salad, Roasted Garlic Caesar Salad or Soup of the Day. Served with Dessert, Fresh Rolls, Coffee and Tea.

Steak Sandwich

8 oz Sirloin Steak grilled to perfection, served on Garlic Bread and topped with Balsamic Sautéed Mushrooms and Sweet Potato Fries

\$18.95
PER PERSON

Vegetarian Strudel

Roasted Vegetables, Mushrooms, Sundried Tomato, Spinach and Goat Cheese, sided with Asparagus and a Roasted Red Pepper Sauce

\$14.95
PER PERSON

Macadamia Crusted Halibut

Fillet of Halibut crusted with Fresh Herbs, Panko Bread Crumbs and Roasted Macadamia Nuts. Accompanied with Roasted Red Pepper Basmati Rice and Seasonal Vegetables

\$18.95
PER PERSON

Baked Lasagna

Layered with Tangy Meat Sauce, Ricotta Cheese and Sautéed Spinach Accompanied by Garlic Toast

\$14.95
PER PERSON

Grilled Breast of Chicken

Stuffed with Sour Cherries, Stilton Cheese and Fresh Mint. Sided with Parisienne Potatoes and Roasted Squash

\$17.50
PER PERSON

Prairie Beef Dip

Traditional Beef Dip with a Twist Topped with Barbeque Sauce, Sautéed Onions and Peppers and Au Jus for dipping. Accompanied by French Fries

\$14.95
PER PERSON

Pork Steak

Marinated with Fresh Rosemary, Olive Oil and Aged Balsamic Vinegar. Grilled slowly and topped with a Roasted Pecan and Honey sauce. Served with Roasted Baby Potatoes and Roasted Vegetables

\$15.95
PER PERSON

Dessert

Choice of One

Toblerone Chocolate Brûlée
Raspberry Brownie Cheesecake
Strawberry and Creme Anglaise Tart
Homemade Carrot Cake served 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.