

PLATED DINNERS

PRICE IS PER GUEST.

[Prices Listed Include Fresh Breads, Butter, Chefs' Choice of Potato & Seasonal Vegetables, Freshly Brewed Coffee, Decaf & Assorted Tea]

The price listed with each entrée selection provides a three course dinner for you and your guests. Starter and Dessert Options are listed on the following page.

Offer a **SECOND Protein Option +6/guest** (maximum TWO protein options per menu).

ENTRÉE OPTIONS

Select **ONE** Protein & **ONE** Vegetarian Entrée.

MANITOBA RAISED CHICKEN

Spinach & Feta Chicken Supreme

Panko Crusted Spinach & Feta Stuffed Chicken Supreme, Curry Cream Sauce **62**

Ham & Asparagus Chicken Supreme

Serrano Ham Wrapped Herb & Asparagus Stuffed Chicken Supreme, Sauce Soubise **62**

Mushroom Chicken Supreme

Mushroom Duxelle Stuffed Chicken Supreme, Cabernet-Thyme Sauce **62 GF**

CANADIAN ANGUS BEEF

Prepared Medium

Tenderloin

8oz Grilled Beef Tenderloin
With Cabernet Sauce **82 GF**

Striploin

10oz Grilled Striploin With Chimichurri **76 GF**

Short Rib

Merlot Braised Canadian Angus Beef Chuck
Flat Short Rib, Onion & Rosemary Jus **71**

COMBINATION ENTRÉE

Beef Striploin & Chicken Breast

5oz Sterling Silver Striploin, Herb & Garlic
Marinated Grilled Chicken Breast,
Brandied Green Peppercorn Sauce **76**

SEAFOOD

Salmon

Miso Glazed Salmon Fillet, Soy Braised Cabbage **69**

Arctic Char

Manitoba Arctic Char, Salsa Verde **63 GF**

MANITOBA PORK

Berkshire Pork Chop

10oz Char-Grilled Berkshire Pork Chop,
Truffle Mushroom Velouté **62**

Pork Ribs

Half Slab of Slow Braised Baby Back Pork Ribs,
SMITH BBQ Sauce **57**

VEGETARIAN

Vegetarian Wellington

Roasted Portabella Mushroom, Spinach,
Roasted Pepper & Chèvre Cheese Wellington,
Ratatouille **56 V**

Mushroom Gnocchi

Parisienne Gnocchi, Roasted Garlic,
Wild Mushroom, Grana Padano **56 V**

Squash & Cauliflower Paella

Roasted Squash Paella, Za'atar Spiced Cauliflower,
Red Pepper Saffron Lemon Aioli **56 V/GF**

V VEGETARIAN / **GF** GLUTEN-FREE

Prices are subject to PST, GST, and 18% service fees and are only guaranteed 60 days prior to a function.

Our culinary team will always do their best to accommodate dietary needs.

Please note additional charges may apply.

PLATED DINNERS

Select **ONE** Starter Option & **ONE** Dessert Option to complete your plated dinner menu.

The price listed with each entrée selection provides a three course dinner for you and your guests.

COURSE OPTIONS

STARTER OPTIONS

Roasted Tomato

Topped With Basil Oil & Chèvre Cream **V/GF**

Cream of Leek & Potato

Topped With Fresh Chives

Purée of Squash & Ginger

Topped With Chimichurri **V/GF**

Roasted Cauliflower & Parsnip

Topped With Truffle Oil **V/GF**

Beef & Barley

Topped With Fresh Herbs

Caesar Salad

Crisp Romaine, Grana Padano, Herb Baked Croutons, Creamy Caesar Dressing, Lemon

Simple Greens

English Cucumber, Cherry Tomatoes, Radish, Toasted Almonds, Honey & Apple Vinaigrette **V/GF**

Kale Salad

Quinoa, Kale, Carrot, Sunflower Seeds, Miso Dressing **V**

Beet Salad

Manitoba Beets, Arugula, Goat Cheese, Almonds, Sherry Vinaigrette **V/GF**

Waldorf Salad

Iceberg Lettuce, Granny Smith Apple, Grapes, Walnuts, Creamy Lemon Dressing **V/GF**

DESSERT OPTIONS

Vanilla Bean Crème Brulée

House Baked Biscotti

Decadent Flourless Callebaut Chocolate Cake

Fresh Fruit, Raspberry Coulis **GF**

Classic Vanilla Bean Cheesecake

Salted Caramel, Cashews

Lemon Meringue Flan

Lemon Curd, Toasted Meringue, Raspberry Coulis

Apple Crisp

Spiced Apples, Crumble, Vanilla Ice Cream

CHILDRENS' MENU

[Prices Listed Include Fresh Vegetables
With Buttermilk Ranch Dip and Ice Cream]

Select **ONE** option for your group:

Chicken Fingers & Fries **25**

With Honey Dill

Mac 'n' Cheese **25**

Creamy Cheese Sauce Topped With Old Cheddar

Pasta & Marinara Sauce **25**

With Garlic Butter Ciabatta

+ ADD A COURSE

Enhance your dinner experience with
an additional Course Option **10/guest**

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DINNER BUFFETS

PRICE IS PER GUEST. MINIMUM 30 GUESTS.

[Prices Listed Fresh Baked Breads & Rolls,
Freshly Brewed Coffee, Decaf & Assorted Tea]

THE GRAND DINNER BUFFET 80

Garden Style Greens, Honey & Apple Vinaigrette **V/GF**
 Broccoli Spears, Aged Cheddar & Honey Dressing **V/GF**
 Bowtie Pasta, Kalamata Olive, Feta Cheese,
 Sun-Dried Tomato & White Balsamic Vinaigrette **V**
 Local Cheeses With Baguette Crostini & Crackers **V**
 Herb Roasted Creamer Potatoes **V/GF**
 Seasonal Vegetable Medley **V/GF**
 White & Wild Rice Pilaf **V/GF**
 Crispy Lemon & Herb Spiced Chicken Pieces
 Grilled Center Cut Berkshire Pork Loin Medallions,
 Creamy Mushroom Velouté
 Roasted Salmon Fillet, Miso Glaze, Pickled Ginger
 Assorted Brownies, Bars, Profiteroles, Mini Cupcakes,
 Cookies, Truffles & Chocolate Dipped Strawberries
(Served Family Style; One Platter per Table)

CLASSIC DINNER BUFFET 67

Garden Style Greens, Honey & Apple Vinaigrette **V/GF**
 Chickpeas, Quinoa, Kale, Carrot,
 Sunflower Seeds & Miso Dressing
 Seasonal Vegetable Medley **V/GF**
 Herb Roasted Creamer Potatoes **V/GF**
 Creamy Aged Cheddar Mac 'n' Cheese,
 Bacon & Blue Cheese Crumble
 Lemon & Thyme Roast Chicken Thigh
 With Braised Leek **GF**
 Slow Roasted SMITH Seasoned Manitoba Pork Loin
 Medallions With Mushroom Gravy
 Assorted Brownies, Bars, Profiteroles & Truffles
(Served Family Style; One Platter per Table)

+ ADDITIONAL ENHANCEMENTS

CARVERIES

All Protein Selections Based On 120g (4oz)/guest.

Canadian Angus Beef Striploin 30
Caramelized Onion Jus, Horseradish, Artisan Rolls

Smoked Beef Brisket 23
BBQ Sauce, Mustard, Creamy Coleslaw, Artisan Rolls

Canadian Angus Prime Rib 35
Au Jus, Mini Yorkshire Puddings

Canadian Angus Beef Tenderloin 38
Au Jus, Crumbled Blue Cheese, Artisan Rolls

Fresh Herb Crusted Salmon 38
Jalapeño Remoulade, Burnt Lemon

PLATTERS

Artisanal Cheese Platter
*Artisanal Cheese, French Baguette
 + Assorted Crackers, Preserves **V***

Local Bothwell 12
OR Imported 16

Charcuterie Platter 14
*Assorted Salamis, Pâtés, Mustards, Jellies,
 Olives + Artisanal Crackers*

Cheese & Charcuterie Platter 18
*Artisanal Cheese, Charcuterie, Pickles, Preserves,
 House Made Crackers + Crostini*

Manitoba Social Platter 16
*Sliced Garlic Sausage, Cold Cuts, Elman's
 Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads 13
*Roasted Garlic Hummus, Creamy Sun-Dried
 Tomato + Feta Spread, Extra Virgin Olive Oil
 + Aged Balsamic, French Baguette + Ciabatta **V***

Vegetable Crudité 10
*Hummus + Buttermilk Herb Dip **V/GF***

Sliced Fruits & Berries 12
*Seasonal Selections **V/GF***

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