



GROUP MENU
& CANAPÉS

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Designed for all groups over 30 people, a sit down 3 course table d'hôte menu with a choice of 2 appetizers, 2 main courses and 2 desserts.

Please note any extra selections (course options) are 5\$ per person per course.

A vegetarian option is always available. We are happy to meet any special dietary needs and any special requests.

Please note all menu's are subject to change due to seasonal ingredients and availability. Please speak with our Events Coordinator to make arrangements.

APPETIZER

Hot or Cold Soup *Hot: Parmentier and arugula – carrot and cumin.
Cold: Vichyoisse – Gazpacho.*

Salad *Hydroponic salad seasoned with a pesto dressing,
confit of tomatoes and local feta.*

Goat Cheese *La Ferme Floralpe Micha goat cheese mousse with
fresh herbs, cranberry compote and taro root crisp.*

Salmon *Fresh Atlantic Salmon and in-house smoked salmon tartar, served
with a wasabi sour cream and shrimp chips.*

Lamb *Lamb rilette with Masala spice, pineapple confiture and
papadum crisp.*

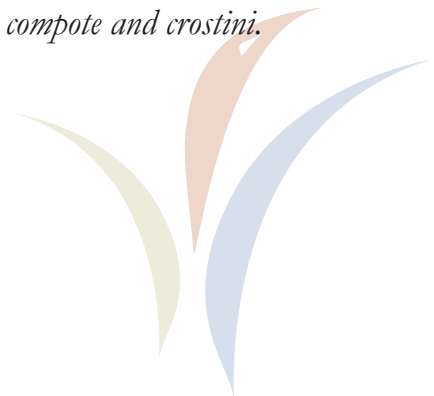


MAIN

- Seasonal fish** *Sustainable fish selection of your choice paired with a ratatouille and basil beurre blanc.*
- Grain Fed Chicken Breast** *Chicken breast with wild mushrooms terrine, and baby spinach, horseradish sauce.*
- Beef** *Grilled beef medallion, mousseline potatoes, bordelaise sauce and seasonal vegetables.*
- Vegetarian** *Chef's choice .*
- Duck** *Confit duck legs, served with yam mousseline and seasonal vegetables, green peppercorn sauce.*

DESSERTS

- Crème Brulée** *A classic Grand Marnier scented crème brulee.*
- Chocolate Terrine** *Dark chocolate terrine, studded with coffee tuiles and drizzled in white chocolate and Baileys.*
- Cheesecake** *Passion fruit cheesecake.*
- Cheese platter** *Selection of fine cheeses, with fruit compote and crostini.*



CANAPÉS

- \$28 for a dozen** *Vegetarian spring roll, wasabi sour cream*
Mini filo cup with Papineauville goat cheese and Venosta
cranberries
Goat cheese crème brûlée
Wild boar corndog served with honey mustard
- \$32 for a dozen** *Shrimp cocktail and green curry yogourt*
Smoked Arctic Char and guacamole
Bay Scallops ceviché and Espelette pepper crème fleurette
Smoked duck tartar and chive crème fraîche
Torchon of foie gras with roasted sesame and pineapple
- \$36 for a dozen** *Oysters (September to February)*

