

DINNER MENUS



WEST COAST CLASSICS

Consider changing the plated dessert on any of our dinners to a Deluxe Dessert Buffet, to allow your guests to mix and mingle after dinner. An additional \$6.00/guest will apply.

WEST COAST CLASSICS 1

Fresh goat cheese crouton on Fraser Valley greens
Dijon mustard vinaigrette

—

Rosemary crusted free range chicken breast
Caramelized honey thyme sauce
Garlic roast potato wedges
Garden vegetable trio

—

Tiramisu made with Italian mascarpone

—

Freshly brewed Café Rojas organic coffee and imported teas

\$55.00

WEST COAST CLASSICS 2

Thin slices of maplewood smoked chicken breast
Du puy lentil salad
Red pepper rouille dressing

—

Pan seared wild Pacific salmon filet,
Red wine sauce with sautéed organic shiitake mushrooms
Spinach ricotta ravioli
Fresh vegetables of the season

—

Okanagan apple almond croustade
Caramel sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$57.00

WEST COAST CLASSICS

WEST COAST CLASSICS 3

Wild mushroom crostini

Hot house greens

Tomato vinaigrette

—

Pepper crusted New York steak (Alberta grain fed)

Cognac and peppercorn sauce

Potato gnocchi

Fresh market vegetables

—

Strawberry romanoff puff

Dark chocolate sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$62.00

WEST COAST CLASSICS 4

Hot smoked salmon "cracker" on crisp gourmet greens

Mustard dill vinaigrette

—

Merlot braised Canadian Angus beef short rib

Vegetable mirepoix sauce

Creamy mashed potatoes

Market vegetables

—

Pear and hazelnut tart

Chocolate cream

—

Freshly brewed Café Rojas organic coffee and imported teas

\$59.00

WEST COAST CLASSICS

WEST COAST CLASSICS 5

Ceviche of striped marlin

Jicama and orange salad

Baby greens

—

Free range chicken breast stuffed with spinach, pine nut and parmesan

Citrus brandy sauce

Basil cous cous

Seasonal vegetables

—

Rich chocolate amaretti crème caramel

Fresh berries

—

Freshly brewed Café Rojas organic coffee and imported teas

\$59.00

WEST COAST CLASSICS 6

Butter lettuce leaves with seared prawns

Roasted red pepper marinato

—

Your guests' choice of pre-ordered entrée:

Fraser Valley chicken breast, porcini crust

Roasted nugget potatoes, garden fresh vegetables

or

Pacific salmon fillet with pink peppercorn sauce

Wild mushroom risotto cake, garden fresh vegetables

—

Raspberry dark chocolate "tartuffo" with

Orange apricot coulis and crème anglaise

—

Freshly brewed Café Rojas organic coffee and imported teas

\$63.00(maximum 300 guests)

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GALA DINNER

GALA DINNER 1

Pan seared spicy prawns with fresh mango salsa

Garden greens with balsamic vinaigrette

—

Caramelized banana squash soup, chive cream

—

Two peppercorn Alberta beef tenderloin

Lemon herb roasted chateau potatoes

Vegetable bouquet

—

Flourless chocolate Italiano cake

Burnt orange sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$65.00

GALA DINNER 2

Dungeness crab bisque

Cilantro cream

—

Cold smoked sockeye salmon draped over peppery greens

Dill dressing

—

Persillade lamb sirloin

Olive port demi glace

Yukon gold potato gratin cake

Seasonal vegetables

—

Pistachio charlotte with brandied cherries

Dark chocolate sauce

—

Freshly brewed Café Rojas organic coffee and imported teas

\$67.00

GALA DINNER

GALA DINNER 3

Seared prawn on roasted corn salsa "taster"

—

Rich wild mushroom duck consommé

—

Hot smoked local tuna

Fresh lemon cucumber pickles

Baby greens, dill vinaigrette

—

Braised Quebec osso bucco, citrus gremolata

Roasted gnocchi a la romaine

Fraser Valley vegetables

—

Cranberry financier

Sherry and chestnut honey cream

—

Freshly brewed Café Rojas organic coffee and imported teas

\$71.00

GALA DINNER 4

Roasted carrot and Brie soup

—

Mesclun-style salad of baby lettuce leaves, herbs and sprouts

Parmesan crouton, balsamic vinaigrette

—

Your guests' choice of pre-ordered entrée:

Roasted beef tenderloin with shitakes and cream

Lemon-roasted chateau potatoes, market fresh vegetables

or

Baramundi fillet with seared prawns, tarragon tomato fondue

Spinach linguine, market fresh vegetables

—

Alternating "his and hers" desserts:

(Designed for a little sharing and comparing)

For her – fresh strawberry tart, zabaglione cream

For him – chocolate "cappuccino" sour cherries in port

—

Freshly brewed Café Rojas organic coffee and imported teas

\$67.00 (maximum 300 guests)

GALA DINNER

GALA DINNER 5

Amuse-bouche:
Scallop ceviche on roma tomato with white truffle oil

—

Creamy wild mushroom soup with smoked chicken

—

Roasted vegetable tart with peppery greens
Cilantro chive dressing

—

Roasted Pacific sablefish filet
Saffron sauce aurora
Butternut squash risotto cake
Market vegetables

—

Light lemon ricotta cake

—

Freshly brewed Café Rojas organic coffee and imported teas

\$69.00

GALA DINNER 6

Amuse-bouche:
Seared wild salmon, shaved fennel

—

Thin slices of alder smoked duck breast
Asparagus and chive salad
White truffle oil and lemon dressing

—

Alberta beef filet with shiitake mushroom sauce
"Thermidor" style lobster tail
Pommes sautées
Trio of market vegetables

—

Orange Grand Marnier parfait with fresh raspberries
Belgian chocolate "shard"
Freshly brewed Café Rojas organic coffee and imported teas

\$82.00

GALA DINNER

GALA DINNER 7

Quebec foie gras crostini, spiced apple chutney

—

Lemon cured spot prawns and Claoquot sea scallops

Peppery greens "bouquet"

Cold pressed hazelnut oil

—

Pan seared sockeye salmon on gaufrette crisps

Wasabi lime foam

Fresh asparagus spears

—

Apple sorbet with cider splash

—

Lamb rack with salsa verde crust

Preserved lemon sauce

Yellow potato and endive gratinée

Baby vegetables

—

Chocolate timbale with coffee meringue

Sour cherries in port

—

Valrhona chocolate truffles

—

Freshly brewed Café Rojas organic coffee and imported teas

\$121.00 (maximum 200 guests)

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