

DINNER MENU
55.95 \$ PER PERSON

ASSORTED ROLLS & BUTTER

SALAD (CHOOSE 2)

DISTRICT SALAD GF | VG

HERITAGE BLEND | QUINOA | CUCUMBER | TOMATO | BELL PEPPERS |
PUMPKIN SEEDS | WHITE BALSAMIC & BASIL DRESSING

BEETROOT & GOAT CHEESE GF | V

WINE BRAISED BEETROOT, ARUGULA, GOAT CHEESE, LEMON
VINAIGRETTE

CAPRESE SALAD GF | V

BOCCONCINI, CHERRY TOMATOES, ASPARAGUS, PESTO, BALSAMIC

KALE CEASAR

TUSCAN KALE, CROUTONS , PROSCIUTTO CRISP, GARLIC CAESAR
DRESSING

ENTREE (CHOOSE 2)

SLOW ROASTED TOP SIRLOIN GF

DEMI GLAZE | TRUFFLE BUTTER

CHIPOTLE CHICKEN THIGHS GF DF

JACK DANIELS BBQ | CHARRED TOMATO

HONEY GLAZED SALMON GF | DF

THYME JUS

STUFFED CHICKEN ROULADE GF

ARTICHOKE | DIJON CREAM

BUTTERNUT SQUASH RAVIOLI V

CREAMY PESTO | RICOTTA | ROASTED PISTACHIO

D I N N E R M E N U

STRACH / VEGETABLES (CHOOSE 3)

YUKON GOLD POTATO GARLIC & CHIVE MASH GF | V

BABY POTATO LYONNAISE GF | DF | VG

SAFFRON VEGETABLE RICE GF | DF | VG

ROASTED ROOT MEDLEY GF | DF | VG

BRIASED BRUSSELLS SPROUTS GF | DF | VG

GRILLED ZUCCHINI & PEPPERS GF | DF | VG

GLAZED BEETS & CARROTS GF | DF | VG

LEMON BRAISED ASPARAGUS GF | V

D I N N E R M E N U

DESSERT TABLE (CHOOSE 3)

PISTACHIO TIRAMISU

RASPBERRY CHEESECAKE

MANGO MOUSSE CAKE

TRIPLE CHOCOLATE CAKE

FRESH CUT FRUITS - GF | V

BEVERAGE - 3\$ PER PERSON

FRESH BREWED COFFEE / ASSORTED TEA

UNLIMITED POP & JUICE

**GUESTS WITH ALLERGIES & DIETARY RESTRICTIONS WILL RECEIVE A SEPARATE PLATED MEAL
TAILORED TO THEIR NEEDS.**