

North Fork at the Foundry Room Fort Saskatchewan Dinner Menu

APPETIZERS-Choose one

Mini Charcuterie Board

Prosciutto, mini cheese ball or wedge, olive, pickle or crudité, arranged on a crispbread.

Thai Peanut Slaw with Shredded Chicken in Wonton Cup

Crispy slaw with a Thai inspired peanut dressing over shredded vegetables and chicken, garnished with black sesame, peanut and cilantro.

Mini Taco with Chili Lime Shrimp and Avocado

Bite size taco with chili lime shrimp, avocado and Pico de Gallo.

Watermelon and Feta with Balsamic Pipette

Cubed watermelon with crumbled Feta and chiffonade of mint with a pipette of Balsamic reduction.

SALADS-Choose two

House Caesar

In house creamy vinaigrette with garlic, parmesan cheese, croutons and bacon.

Fruit Feta, Mixed Greens and Candied Pecans with Vanilla Pear Vinaigrette

Our blend of greens, crumbled feta, fruit and candied pecans with vanilla pear vinaigrette. **V GF**

Dijon Italian Marinated Vegetable Salad

Small cut vegetables including broccoli, cauliflower, carrots, baby corn and tomatoes in a tangy Dijon Italian marinade. **V GF**

Crunchy Asian Slaw

Crunchy cabbage, red pepper, snow peas, green onion and crispy fried noodles with a sweet garlic soya dressing. **V**

ENTRÉE - Choose one

Grilled Chicken Breast with Balsamic Sauce and Reduction

Tender grilled chicken breast, cut into thin cutlet style pieces. Served in Balsamic sauce, and garnished with crispy fried onions, green onion and drizzled with a Balsamic Reduction.

Herb Crusted Pork Roast

A rich, intensely flavoured rub of herbs, garlic and mustard over a premium pork loin roast.

Sliced medium thin, and served with wine and herb gravy. GF

Roast Beef

Oven roasted AA beef, sliced and served in chafing dish with gravy and horseradish. GF

Coconut Chickpea Curry with Sweet Potato and Spinach-Vegan

Tender chunks of sweet potato, slowly simmered in a rich coconut curry with chickpeas, tomatoes and fresh spinach. V GF

HOT SIDES - Choose two

Mashed Potatoes/Garlic Mashed

Creamy mashed potatoes with garlic and butter. V GF

Roasted Baby Potatoes

Lightly seasoned and oven roasted. V GF

Wild Rice and Orzo Pilaf

Canadian wild rice and orzo pasta tossed with fine chopped red pepper, onion, parsley, mushroom and seasonings. V

Roasted Grilled Vegetables

Oven roasted and/or grilled seasonal fresh vegetables, assorted. V GF

ACCOMPANIEMENTS

Assorted rolls and butter

Pickle and Olive Tray

DESSERT

Dessert buffet

An assortment of small desserts including cakes, meringues, cheesecakes, tarts, squares and cookies V

Seasonal Fruit Platter V GF

V= vegetarian V=vegan GF= gluten free

