

# Plated

## MENU

### *First Course*

#### **GOLDEN BEETROOT SALAD**

watercress, boursin provençal, peppadew coulis, citrus pea tendrils, pepitas

OR

#### **APPLE PARSNIP POTAGE**

dill-pickled fennel, turmeric pistachio crumb

### *Second Course*

#### **RANGLAND TENDERLOIN & PRAWNS**

smoked tomato & gorgonzola corn espuma, duo patate pavée, petit vegetables served with peppercorn jus

OR

#### **JAMÓN CHICKEN ROULADE**

chorizo saffron risotto, leek & asparagus ragout, smoked paprika béchamel, orange oil

OR

#### **SUMAC KUTERRA SALMON**

chard & thyme potato galette, broiled asparagus, blistered gem tomato, beurre blanc, bee pollen gremolata

### *Dessert*

#### **HONEY LAVENDER CRÈME BRÛLÉE**

haskap jelly, honeycomb brittle

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# Buffet

## M E N U

### MUSHROOM BISQUE

wild mushroom medley, truffle crema

### HERITAGE GREENS

sweet pickled blueberries, courgette, heirloom carrot curls,  
bannock crouton, goat cheese ranch dressing

### KALE & QUINOA

toasted almonds, dried cranberries, feta cheese, citrus herb dressing

### ROASTED BABY POTATOES

chickpea, french beans, parsley, apple cider dijon vinaigrette

*Choose 3*

*All items come with roasted petit veg*

### HERB & GOAT CHEESE STUFFED CHICKEN SUPREME

roasted root vegetable medley, mushroom jus

### SPRING CREEK BLACK ANGUS STRIPLOIN

confit garlic whipped potatoes, merlot jus

### KUTERRA SALMON

orange roasted beets, fennel rocket slaw, Saskatoon berry gastrique

### CLASSIC SEAFOOD PAELLA

seafood medley, garlic mussels, Chardonnay syrup

*Dessert*

### ASSORTED CHEESECAKE WEDGES

### TRIPLE CHOCOLATE MOUSSE

### FRUIT PLATTER

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