

## 2024 Plated Menu

### **Starter** (Choice of 1)

#### **DGC Crown Salad**

Heritage Blend Lettuce wrapped in Cucumber with a Mixed Peppers and Red Onion, Heirloom Tomatoes and Smoked Gorgonzola Crumble  
(Veg)

#### **Roasted Beet and Goat Cheese**

Frisée and Spring Mix Lettuce with Honey Glazed Oven Roasted Beets, Candied Pecans and Sweet Goat Cheese  
(Veg)

#### **Caesar Salad**

Crisp Romaine Lettuce Tossed in House Made Caesar Dressing and Topped with Crispy Pancetta and Grana Padano Cheese

#### **Tomato Basil Parmesan Soup**

Roasted Tomatoes with Garlic, Blended with Fresh Basil, Cream, Grana Pandano Cheese, and Garnished with a Parmesan Crisp  
(Veg)

#### **Roasted Butternut Squash Soup**

Roasted Squash Seasoned and Blended with House Made Vegetable Broth and a hint of Nutmeg, Topped with Creme Fraiche  
(Veg)



## **Mains**

**(Choice of 1 Meat and 1 Veg/Vegan 20-49 people)**

**(Choice of 2 Meat and 1 Veg/Vegan 50-120 people)**

### **Mediterranean Salmon**

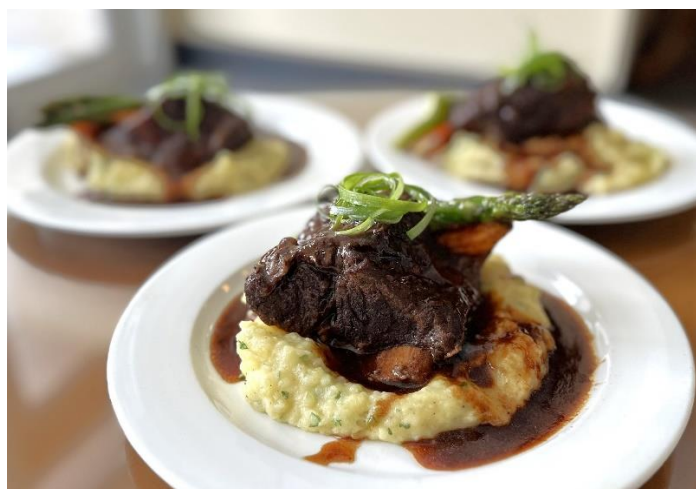
Seared Salmon Served Over Pesto Cous-Cous with Peppers, Onions, Heirloom Tomatoes and Olives, Topped with a Sundried Tomato Cream Sauce

\$45.50

### **Braised Beef Short Ribs**

Alberta Black Angus Braised Short Ribs Served with Rich Demi-Glace, Garlic Mashed Potatoes, and Seasonal Vegetables

\$52.25



### **Grilled Striploin Steak**

Grilled New York Striploin Steak Cooked Medium Rare, Topped with Madeira Demi-Glace, Served with Smoked Cheddar and Chive Mashed Potatoes and Seasonal Vegetables

\$50.60

### **Slow Roasted Prime Rib (Minimum 20 people)**

Slow Roasted Black Angus Prime Rib Au Jus Served with Garlic Mashed Potatoes and Seasonal Vegetables

\$55.00

### **Wild Mushroom Stuffed Chicken Supreme**

Grilled Chicken Supreme with Wild Mushrooms and Sourdough Stuffing Served with Herbed Smashed Potatoes and Seasonal Vegetables

\$44.00

### **Mushroom Gnocchi**

Pan Seared Local Mushrooms with a House Made Spinach Cream Sauce and Grana Padano Cheese  
(Veg)

\$34.25

### **Butternut Squash Ravioli**

Butternut Squash Stuffed Ravioli Served in a House Made Cream Sauce with Sage and Roasted Garlic

(Veg)

\$34.25

### **Grilled Vegetable Tower**

Roasted Vegetable Stack Topped with Fresh Herbs Served with Wild Rice and Seven-Bean Ragout

(Vegan, GF)

\$39.00



### **Dessert**

#### **(choice of 1)**

New York Cheesecake

Flourless Chocolate Torte

Lemon Tart Paired with a Mousse Filled Chocolate Tulip

Coffee/Tea Service Included

(Allergen-free dessert available upon request)

### **Enhancements**

Upgrade to a 4-course meal for an additional \$7.00 per person

### **Children's Menu**

#### **(Choice of 1 - Ages 4-12)**

Homemade Chicken Fingers, Fries and Chocolate Pudding

Cheeseburger, Fries and Chocolate Pudding

\$16.95

Pricing includes the selection of one starter, one dessert and coffee/tea service

All prices are subject to applicable tax and 15% gratuity

Minimum 20 people required