

### Dinner #1

Shrimp Cocktail (6 tiger prawns)  
Spring Mix Garden Green with Balsamic Vinaigrette  
10oz Prime Rib au jus  
Roasted Rosemary Potatoes  
Fresh Baby Carrots  
Broccoli Parmesan  
Ice Cream Crepes with Three Berry Sauce  
**\$58.00 per person**

### Dinner #2

Roasted Tomato & Sweet Pepper Soup  
Baby Green Salad  
East Coast Filet of Salmon  
With a Lemon Lime Cream Sauce  
Wild Rice Timbale  
Yellow & Green Squash  
Maple Mousse with Almond Biscotti  
**\$54.00 per person**

### Dinner #3

Butternut Squash & Carrot Soup  
Spinach Salad  
Chicken Breast stuffed with Sweet Peppers & Provolone cheese  
On a Field Mushroom Sauce  
Chef's Selection of Vegetable & Potato  
Sacher Torte with Raspberry & Vanilla Bean sauce  
**\$45.00 per person**

### Dinner #4

Cream of Asparagus Soup  
Mixed Greens with Poppy Seed Dressing  
Roast Alberta Pork Loin with Chaucers Sauce  
Chef's Selection of Vegetables & Potato  
Strawberry Short Cake  
**\$45.00 per person**

## *Full Service Dinners*

All dinners include Fresh Rolls & Butter, Coffee & Tea

All prices are subject to change & 18% Gratuity & 5% GST

