

# Sample Plated Service Menu

\$28 per person, two courses  
\$35 per person, three courses  
Groups of up to 60 people

## One

### Mixed Organic Greens

Honey lime vinaigrette, grape tomatoes, cucumber

### Classic Caesar

Chopped bacon, classic house dressing & imported Grana Padano Parmesan

## Two

Please select two entrees for the group to choose from that night!  
Accompanied by seasonally inspired heirloom vegetables and chef's potatoes

### Roasted Breast of Chicken

Gewürztraminer cream sauce

### Fontina Rolled Chicken Breast

Panko crusted and stuffed with fontina cheese, freshly torn basil and grape tomatoes, napped with a wild mushroom demi glace

### Certified Angus Beef ® Center cut Sirloin Steak, six ounce

Fire grilled with our nineteen steak spice rub

### Certified Angus Beef ® New York Strip, nine ounce (add \$4 per person)

Fire grilled with our nineteen steak spice rub

### Ocean Wise, Wild Chinook Salmon

Sun-dried tomato cream reduction

## Three

Please select one dessert for the entire group...

### Fresh Okanagan Fruit and Sorbet

Seasonally inspired fruits and/or berries paired with premium sorbet

### Okanagan Apple Stirfry

Puff pastry, caramel drizzle

### Chocolate Mousse

Raspberry coulis and freshly whipped cream

Custom appetizer soiree, canapé service, champagne receptions and wine paired menus available!

### This is a sample menu only

Your personalized menu may also include options for rack of lamb, beef tenderloin, braised short ribs, pork tenderloin, cornish game hen, vegetarian offerings and seasonally fresh fin fish including, but not limited to, halibut, ahi tuna, or marlin

Please advise us of any allergy,  
Special diet or vegetarian requests!

Please note, taxes and 15% gratuity are additional