



## Dinner Banquet Menus 2009

### Menu 1

**\$ 40.95/pers.**

Tax & Service are extra

Mixed greens / fine herbs /  
raspberry dressing

≈

Corn-fed poultry / smoked paprika/  
Grilled vegetables salsa

or

Roasted salmon/tomatoe preserved/  
mixed herbs

≈

Iced Grand Marnier soufflé

≈

Home-style bread & butter rolls

≈

Tea or coffee

### Menu 2

**\$ 46.95/pers.**

Tax & Service are extra

Home made marinated salmon/  
dill sour cream & cucumber

≈

Piglet medallion / velvety chanterelle  
mushroom sauce/ tender vegetables

or

Roasted cod / Sun dried tomato pesto

≈

Luxurious chocolate tart

≈

Home-style bread & butter rolls

≈

Tea or coffee

### Menu 3

**\$ 53.95/pers.**

Tax & Service are extra

Oka pearls fritter/ caramelized pears in  
maple syrup

≈

Thick beef steak / Jack Daniel's sauce  
or

Walleye pike fish "casse-noisette" style/  
tender vegetables

≈

Crisp chocolate bomb

Home-style bread & butter rolls

≈

Tea or coffee

### Menu 4

**\$ 65.95/pers.**

Tax & Service are extra

Foie gras « au naturel »/toasted maple  
bread/ cooked grape must syrup

≈

Atlantic salmon tartar/avocado & cilantro  
salsa/ a touch of ginger

≈

Bison fillet / Madagascar  
green peppercorn sauce

or

Jumbo shrimp / grilled chorizo/  
Red pepper coulis with a hint of paprika

≈

Chocolate lovers

≈

Home-style bread & butter rolls

≈

Tea or coffee