

DINNER PACKAGES

**** Prices are for Monday- Friday after 4:00pm only**
Additional 25% for Saturday or Sunday**

Includes Basket of Fresh Artisan Breads from Ace Bakery for each table & Coffee/Tea

Soups/Salads Choice of One



Frisée Greens Salad

Frisée Greens, Roasted Beets & Imported Feta Cheese with Roasted Garlic Dressing

Local Micro Greens Salad

Fresh Local 100km Greens with Tomato & Radish, served with White Balsamic Dressing

Napa Valley Greens Salad

Napa Valley Greens with Arugula, Macerated Red Grapes & Toasted Walnuts served with Citrus Vinaigrette

Chopped Kale Caesar Salad

Fresh Baby Kale with Herbed Focaccia Croutons, Parmesan Crisp Wafer served with Caesar Dressing

Baby Spinach Salad

Baby Spinach, Shaved Fennel, Parmigiano-Reggiano Cheese, Served with Pomegranate Vinaigrette Dressing

Better Health Trio Salad

A Trio of Three Healthy & Delicious Salads – Quinoa & Kale, Avocado Tomatillos & Shredded Asian Noodle Salad

Organic Green Lentil Soup

With Greek Yogurt Cream

Award Winning Carrot Ginger Soup

Roasted Organic Carrots, Fresh Ginger & Crème Swirl



Main Entrée Choice of One

Pan-Seared Chicken Supreme

With Sun-Dried Tomato Salsa, Parmesan Polenta Fries & Maple Glazed Brussels Sprouts **\$28.95++**

Salt Crusted Prime Rib of Beef

With Garlic Roasted Mashed Potatoes, Heirloom Carrot Medley & Yorkshire Pudding **\$31.50++**

Maple Glazed Pacific Salmon

With Risotto Cake & French Green Beans **\$29.95++**

Herb Crusted Pork Loin

With Apple & Celery Slaw, Cauliflower Puree & Whole Grain Mustard Gravy **\$27.95++**

8 oz Flat Iron Steak

With Whipped Potatoes, Poached Asparagus and Roasted Baby Onion Gravy **\$29.95++**

Herb Crusted Chicken

With Tarragon Cream Sauce, Skin-on Mashed Potatoes & Warm Swiss Chard **\$27.50++**

Mediterranean Chicken

A Supreme Chicken Stuffed with Feta Cheese & Spinach and Finished with a Sweet Red Pepper Sauce. Served with Garlic Roasted Potatoes & Seasonal Vegetables **\$28.25++**

Tuscany Chicken

Roasted Chicken Breast Topped with Blistered Cherry Tomato & Fresh Mint Sauce. Served with Wild Rice Pilaf **\$27.95++**

Chicken Parmigiana

Pan-Fried, Breaded Chicken Cutlet, with Spicy Tomato & Fontina Cheese. Served with Penne with Roasted Red Pepper Sauce **\$29.95++**



Prices do not include 15% Service Charge or Applicable Taxes

Room Rental Charges Will Apply

Prices are subject to change without notice



THE WATERFRONT
BANQUET & CONFERENCE CENTRE

Eat Good... Feel Good...

DINNER PACKAGES

Main Entrée cont... Choice of One only



Chicken Cordon Bleu

Boneless Chicken Breast Stuffed with Black Forest Ham & Swiss Cheese then Rolled in Breadcrumbs. Served with Oven Roasted Potatoes & Seasonal Vegetables **\$32.95++**

Grilled New York Striploin (8oz)

With Whipped Potatoes, Butter Poached Asparagus and 3 Peppercorn Brandy Sauce **\$32.95++**

Lasagna

Zesty Homemade Meat & Tomato Sauce Layered with Ricotta & Mozzarella Cheese **\$26.50++**



Grilled Vegetable Penne

Penne with Asparagus, Mushrooms, Carmelized Onions and Housemade Red Sauce **\$24.95++**

Grilled Vegetable Bundle

Phyllo Pastry Stuffed with Grilled Red & Yellow Peppers, Mushrooms, Eggplant & Zucchini, Topped with Goat Cheese and Roasted Red Pepper Sauce **\$24.95++**

Desserts Choice of One

Cheesecake Trio

Cheesecake Three Ways; Chocolate, Fresh Berry Compote & Salted Caramel

Chocolate Brownie Explosion

With Espresso Ice Cream

Roasted Pears

With Salted Caramel Sauce & Maple Ice Cream



Banana Coconut Cream Pie Parfait

Sliced Banana, Vanilla Cream Custard & Banana Liqueur with Whipped Cream & Toasted Coconut Slices

Ice Cream Parfait

With Berry Compote

Raspberry & Citrus Sorbet

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