



Banquet Festive Menus 2009



Festive Lunch Menus

Menu #1

Turkey Pot Pie

choice of organic greens or daily soup

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Sticky Toffee Pudding

Coffee or Tea

\$25 per person

Menu #2

Corn & White Bean Chowder

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Roast Turkey Stuffed Yorkshire Pudding

choice of organic greens or steamed winter vegetables

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Chocolate Crème Brulée

Coffee or Tea

\$35 per person



Festive Plated Dinner

(minimum of 20 guests)

Includes Selection of House-Baked Breads, Regular and Decaffeinated Caffè Umbria Coffee™ and Selection of Premium Loose Teas

Select one of the following for each course:

Soup

Butternut Squash Purée

White Bean and Roasted Pepper Soup

Salad

Field Greens with Champagne Vinaigrette

Organic Beets and Blue Cheese

Classic Caesar with House Dressing

Entrée

Alberta Beef Wellington

wild mushroom duxelle and roast shallot demi

Heritage Turkey

chestnut stuffing, buttermilk mashed potatoes and cranberry preserve

Seasonal Vegetable Risotto

shallots, white wine, fresh herbs and Tomme D'or parmesan

Wild BC Salmon

feta scallion mashed potato, buerre blanc

All entrées accompanied by seasonal vegetables

Dessert

Chef's Dessert Trio

Crème Brulée, Seasonal Sorbet, Chocolate Truffle

Three-Course \$ 45++ per person

Four-Course \$ 55++ per person *(includes Amuse Bouche)*



Festive Lunch Buffet

(minimum of 20 guests)

Includes Selection of House-Baked Breads, Regular and Decaffeinated Caffè Umbria Coffee™ and Selection of Premium Loose Teas

Soup & Salad

Select two of the following:

Butternut Squash Soup

Field Greens with House Vinaigrette

Arugula, Organic Beet, Walnut and Blue Cheese

Pasta, Roasted Pepper, Pine Nuts & Pesto

Grilled Vegetable Salad

Classic Caesar Salad

Entrée

Served with Buttermilk Mashed Potatoes and Fresh Seasonal Vegetables

Select two of the following:

Heritage Turkey with Pan Gravy

Roast Beef with Grainy Mustard Demi Glace

Seared Wild BC Salmon Fillet with Black Olives, Capers and Tomatoes

Roasted Sweet Potato Gratin with Chive Crème Fraiche

Dessert

Assortment of Signature House-Made Desserts

\$39++ per person



Festive Dinner Buffet

(minimum of 20 guests)

Includes Selection of House-Baked Breads, Regular and Decaffeinated Caffè Umbria Coffee™ and Selection of Premium Loose Teas

Soup

Butternut Squash Soup

Salad

Select two of the following:

Field Greens with House Vinaigrette

Arugula, Organic Beet, Walnut and Blue Cheese

Pasta, Roasted Pepper, Pine Nuts & Pesto

Grilled Vegetable Salad

Classic Caesar Salad

Entrée

Served with Roasted Potatoes and Fresh Seasonal Vegetables

Select two of the following:

Alberta Beef, Wilted Spinach and Crispy Shallots

Roasted Pork Loin with Apricot Chutney and Amaretto Demi

Seared Wild BC Salmon Fillet with Black Olives, Capers and Tomatoes

Heritage Turkey with Chestnut Stuffing

Wild Mushroom Strudel with Goat Cheese Fondant

Dessert

Assortment of Signature House-Made Dessert

\$60++ per person

Substitute for one Entrée choice-
Chef attended carving station featuring Alberta Beef Wellington, Truffled Demi Glace
Add \$8 per person



HARO'S
RESTAURANT + BAR

Gala Reception Menu

Minimum of 80 guests. Multi-station gala small plates menu, set in Haro's Restaurant, Sallas and the Atrium. Two bars, action stations, and black-tie service.

•SAVOURY BAR•

Prosciutto Wrapped Melon
Chef Carved Chinese Style Pork on Sticky Bun
Beddis Blue Cheese Crostini
Heirloom Tomato Gazpacho
Bison Carpaccio with Shaved Fennel

•SEAFOOD BAR•

Sea Scallop Ceviche
Dungeness Crab and Celeriac Wonton
Spot Prawn Cocktail
Oysters on the Half Shell with Fresh Horseradish
Bistro Mussels

•CHARCUTERIE BAR•

Cured European Meats
House Smoked Fish
Select Artisan Cheeses
Marinated Olives
House Dips and Breads

•SWEET BAR•

Hand-Rolled Chocolate Truffles
Lemon Curd Tartlets
Ginger Biscotti
Petite Éclairs
One Bite Dark Chocolate Brownies

Premium Loose Teas, Caffè Umbria™ Coffee

\$100++ per person