

## Dinner Selections

(Plate Service)

Price is subject to a 15% gratuity and 5% GST.

Selection includes choice of two starters, choice of entrée, choice of dessert, rolls & butter, coffee and tea

### Soups

- Cream of Asparagus
- Wild Mushroom
- Tomato Bisque
- Consommé au Porto Julienne
- French Canadian Pea Soup
- Chilled Vichyssoise
- Beef Barley

### Appetizers

- Baby Shrimp Cocktail
- B.C. Smoked Salmon
- Iced Melon and Prosciutto

### Salads

- Garden Mixed Salad with BPL House Dressing & a Cheese Straw
- Spinach Salad with Chopped Egg, Bacon and Raspberry Vinaigrette
- Butter Lettuce, Tomato, Pepper, Black Olives and Goat Cheese
- Traditional Caesar Salad

### Entrees served with Chef's Accompaniments

#### Alberta Beef

Roast Banquet Striploin	\$48.00
Prime Rib au Jus	\$52.00
New York 8 oz Steak, Green Peppercorn Sauce	\$52.00
Filet Mignon 6 oz, Béarnaise Sauce	\$53.00
New York 8oz Steak and Three Prawns	\$56.00

#### Poultry

Chicken Balsamico	\$42.00
Roast Young Turkey and Dressing	\$45.00
Natural Chicken Breast with Wild Mushroom sauce	\$42.00
Natural Chicken Breast, Orange & Ginger Sauce and Three Black Tiger Prawns	\$46.00

#### Fish and Seafood

British Columbia Salmon Filet with Dill Sauce or Hollandaise Sauce (add 3 tiger prawns \$ p/p)	\$44.00
Trout Filet with Shrimp Sauce	\$42.00
Whole Fresh Lobster	Market
Cod Loins with Lemon and Caper Butter	\$42.00
Halibut Filet, Hollandaise Sauce	Market

**Game and Fowl**

Venison Rack with Wild Canadian Mushrooms	\$56.00
Roast Buffalo Ribeye Au Jus	\$57.00
Pheasant Breast, Morel Sauce	\$58.00
Bison Filet Mignon 7oz.	\$60.00

**Other Suggestions**

Alberta Leg of Lamb with Roasted Garlic and Rosemary Jus	\$50.00
Roast Veal Loin with Fresh Herbs	\$56.00
Veal Chops with Morel Sauce	\$59.00
Mixed Green Organic Baby Lettuce, Peppers, Grape Tomatoes, Cucumber, Fennel Julienne, Kalamata Olives topped with Crumbled Goat Cheese served with choice of Sliced Natural Chicken Breast <b>or</b> Sliced 6oz. New York Steak <b>or</b> 7 Sautéed Black Tiger Prawns. Choice of Balsamic Vinegar Dijon Mustard or Garlic Virgin Olive Oil and Chopped Basil Dressing	\$42.00

**Included Desserts**

choice of:

- Ice Cream
- Sherbet
- Chocolate Mousse Grand Marnier
- Apple & Raisin Strudel
- Traditional Apple Pie
- Fresh Fruit Tart
- Black Forest Cake
- Frozen Grand Marnier Soufflé
- Chocolate Truffle Cake
- Raspberry Mousse with Cassis

**Dinner Enhancements**

**Appetizers**

Hors d'oeuvres Plate	\$7.00
Seafood Vol-Au-Vent Assorted Seafood in Pastry Shell with White Wine Cream Sauce	\$4.00
Lobster and Crab Ravioli	\$4.00
Maritime Clam Chowder	\$4.00
Lobster Bisque au Cognac	\$4.00
Black Tiger Prawn Cocktail (5 pieces)	\$5.00
Escargot en Croûte (Maximum 70)	\$7.00
Granitées Pink Grapefruit-Smirnoff, Red Raspberry, Champagne, Pomegranate and Cassis	\$3.00

**Desserts**

Chocolate Marquis with Kahlua Sauce	\$4.00
Tiramisu	\$4.00
Profiteroles with White & Dark Chocolate Sauce	\$4.00
Pastry Tulip filled with White Chocolate Mousse & Fresh Fruit	\$4.00
Charlotte Russe with Fruit Coulis	\$4.00
Cheesecake with Choice of Toppings	\$4.00