

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	\$46.00
Prime Rib au Jus	\$50.00
New York 8 oz Steak, Green Peppercorn Sauce	\$50.00
Filet Mignon 6 oz, Béarnaise Sauce	\$51.00
New York 8oz Steak and Three Prawns	\$54.00

Poultry

Chicken Balsamico	\$40.00
Roast Young Turkey and Dressing	\$43.00
Natural Chicken Breast with Wild Mushroom sauce	\$40.00
Natural Chicken Breast, Orange & Ginger Sauce and Three Black Tiger Prawns	\$44.00

Fish and Seafood

British Columbia Salmon Filet with Dill Sauce or Hollandaise Sauce (add 3 tiger prawns \$ p/p)	\$42.00
Trout Filet with Shrimp Sauce	\$40.00
Whole Fresh Lobster	Market
Cod Loins with Lemon and Caper Butter	\$40.00
Halibut Filet, Hollandaise Sauce	Market

Game and Fowl

Venison Rack with Wild Canadian Mushrooms	\$54.00
Roast Buffalo Ribeye Au Jus	\$55.00
Pheasant Breast, Morel Sauce	\$56.00
Bison Filet Mignon 7oz.	\$58.00

Other Suggestions

Alberta Leg of Lamb with Roasted Garlic and Rosemary Jus	\$48.00
Roast Veal Loin with Fresh Herbs	\$54.00
Veal Chops with Morel Sauce	\$57.00
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 or Sliced 6oz. New York Steak or 7 Sautéed Black Tiger Prawns. Choice of Balsamic Vinegar Dijon Mustard or Garlic Virgin Olive Oil and Chopped Basil Dressing	\$40.00

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