

WEDGEWOOD

HOTEL & SPA



P L A T E D L U N C H

(Minimum of 12 people. If less than minimum, a surcharge of \$5.00 per person applies)

APPETIZER SELECTIONS:

- ❖ Seasonal Leaves & Herbs, Apple Cider & Walnut Vinaigrette
- ❖ Crisp Romaine Hearts, Classic Caesar Vinaigrette, Sourdough Croutons
- ❖ Crisp Goat Cheese Parcels, Roast Tomato & Basil Dressing
- ❖ Baby Spinach, Anjou Pear & Blue Cheese Salad, Lemon Dressing
- ❖ Sweet Pea & Chervil Soup, Herb Croutons
- ❖ Rillette of Smoked Salmon, Pickled Cucumber, Warm Toasted Crostini
- ❖ Duck Liver Parfait, Seasonal Fruit Chutney, Pecan Fruit Bread

ENTRÉE SELECTIONS:

- ❖ Rigatoni Pasta, Fresh Tomato Sauce, Roasted Peppers, Virgin Olive Oil, Feta Cheese \$40.00 per person
- ❖ Lemon & Herb Risotto with Grilled Gulf Shrimp \$44.00 per person
- ❖ Filet of Sockeye Salmon, Corn & Manila Clam Chowder \$45.00 per person
- ❖ Roasted Breast of Chicken, Whipped Potatoes, Savoy Cabbage, Mushroom Sauce \$45.00 per person
- ❖ Pan Seared Queen Charlotte Halibut, Warm Tomato Couscous Salad, Roasted Pepper Sauce \$46.00 per person
- ❖ Roasted Sirloin of Lamb, Dauphinoise Potato, Rosemary Jus \$46.00 per person
- ❖ Grilled New York Steak, Pont Neuf Potatoes, Béarnaise Sauce \$48.00 per person

DESSERT SELECTIONS:

- ❖ Classic Bourbon Vanilla Crème Brûlée, Shortbread Cookies
- ❖ Mascarpone & Vanilla Cheesecake, Strawberries with Basil & Grand Marnier
- ❖ Piquant Lemon & Lime Tart
- ❖ White Chocolate Mousse with Fresh Raspberries
- ❖ Summer Berry Pavlova with Whipped Mascarpone
- ❖ Dark Chocolate & Orange Pots de Crème
- ❖ Iced Ruby Grapefruit Parfait, Citrus Salad & Jelly
- ❖ Selection of Fine Canadian Farmhouse Cheese, Crackers, Pecan Fruit Bread

Price includes Selection of one Appetizer, one Entrée, one Dessert and Freshly Brewed Coffee & Tea.

Apr-09

Prices subject to change. Service charge and applicable taxes are not included.

