

WEDGEWOOD

HOTEL & SPA



P L A T E D L U N C H

(Minimum of 18 people)

APPETIZER SELECTIONS:

- ❖ *Seasonal Leaves & Herbs, Crumbled Goat Cheese, 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 & Mint Soup, Herb Croutons*
- ❖ *Rillettes 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 & Tarragon Sauce* \$45.00 per person
- ❖ *Pan Seared Haida Gwaii 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:

- ❖ *Lavender 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*
- ❖ *Seasonal Berries with Grand Marnier Sabayon*
- ❖ *Selection of Fine Canadian Farmhouse Cheese, Crackers, Pecan Fruit Bread*

Price includes Selection of 1 Appetizer, 1 Entrée, 1 Dessert, Freshly Brewed Coffee & Tea.

May-11

*Plated Lunch Menu Not Available in Eton Cambridge Room
Prices subject to change. Service charge and applicable taxes are not included.*

