



APRIL 4, 2023

ARTISAN GREENS GF V

Cucumber, tomato, shredded carrots, pickled beets, roasted shallot vinaigrette, buttermilk ranch dressing

CHOPPED KALE TOSSED CAESAR SALAD

Double smoked bacon, parmesan cheese, croutons, lemon Caesar dressing

**ROASTED BEETS, ARUGULA,
BABY SPINACH AND GOAT CHEESE** GF V

Spiced toasted pecans, orange vinaigrette

BABY POTATO SALAD GF V

Grated eggs, red onion, pickles, grainy mustard, sour cream and dill dressing

VEGETABLE CRUDITÉ GF DF V

Selection of raw vegetables, edamame mint hummus

SHRIMP COCKTAIL GF DF

Signature cocktail sauce with Tabasco, horseradish

PULLED PORK TACO ACTION STATION

Slow cooked pulled pork, shredded cheese, guacamole, shaved lettuce, pico de gallo, lime crema, cilantro

OVERNIGHT ROASTED AAA ALBERTA BEEF GF DF

Parsley and bone marrow red wine jus, horseradish, mustard

GRILLED CHICKEN BREAST GF DF

Green onion and basil pesto, tomato confit

ROASTED SALMON FILLET GF DF

Dijon, thyme, maple brushed

BUTTERNUT SQUASH RAVIOLI V

Creamy sage sauce, roasted mushrooms

SMASHED RED SKIN POTATOES GF V

Buttermilk, cream, chives, smoked sea salt

ROASTED BRUSSELS SPROUTS GF V

Butter, sea salt

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS
ASSORTED CANADIAN CHEESE BOARD**

45

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.