

Custom menu template

Cost per menu prices or as adjusted, plus tax and gratuity

 **Your company name** 

Dinner or event

Date

at

THE
EMBARCADERO

Starter

Choice of:

Choose a soup or salad from the menu
Portion sizes can be adjusted with price reduced

Appetizer

Choice of:

Choose 2 to 4 appetizers from the menu
Portion sizes can be adjusted with price reduced

Entree

Choice of:

Choose 3 to 5 main course menu items

Dessert

Your choice of:

Choose 1 to 3 items from the dessert menu

This template has four courses, but fewer courses can be selected.
An assortment of finger food appetizers for the cocktail hour can be
added from \$5 per person

\$42 per person, plus tax and gratuity

🌀 **Your company name** 🌀

Dinner or event

THE EMBARCADERO

Starter

Choice of:

Arancini - panko crusted cremini mushroom asiago risotto balls,
deep fried, truffle aioli, chive oil

-or-

Caesar Salad - romaine, garlic anchovy dressing,
Parmigiano-Reggiano, garlic crouton

Entree

Choice of:

Seafood Risotto - asiago and panko crusted Atlantic cod,
sautéed black tiger prawns, mussels, mascarpone risotto,
smoked paprika oil

-or-

New York Steak - flame broiled Canadian Sterling Silver New York
striploin, demi glace, smashed potato, seasonal vegetable

-or-

Thai Curry Chicken - Alberta natural grain fed grilled chicken breasts,
Thai curry satay sauce, jasmine rice, seasonal vegetable

(A vegetarian dish can be added by request)

Dessert

Chocolate Mousse - Grand Marnier, berry compote,
whipped cream

An assortment of finger food appetizers can be added
to any of the sample menus for pre-dinner cocktails
from \$5/person

\$59 per person, plus tax and gratuity

🌀 **Your company name** 🌀

Dinner or event

THE EMBARCADERO

Starter

Choice of:

San Marzano Tomato Bisque

-or-

Grilled Salad – creamy Dijon dressing, zucchini,
Spanish onion, asparagus, red pepper

Appetizer

Choice of:

Black Tiger Prawns - sautéed, sweet corn, tomato, Creole butter

-or-

Beef Carpaccio - sliced tenderloin, Dijon aioli, crispy capers, shallots,
truffle infused oil, lemon juice, garlic crostini, Parmigiano-Reggiano

-or-

Fresh Oysters - on the half shell, lemon, oyster relish (6 pieces)

Entree

Choice of:

Filet Mignon - flame broiled AAA Alberta tenderloin,
horseradish crust, goat cheese cream sauce, demi glace,
smashed potato, seasonal vegetable

-or-

Atlantic Salmon – pan seared, sautéed black tiger prawns, surf clams,
San Marzano tomato broth, crispy potato, seasonal vegetable

-or-

Duck Confit - Brome Lake duck, demi glace,
smashed potato, seasonal vegetable

(A vegetarian dish can be added by request)

Dessert

Choice of:

Chocolate Mousse - Grand Marnier, berry compote, whipped cream

-or-

Crème brulee

\$85 per person, plus tax and gratuity

 **Your company name** 

Dinner or event

THE EMBARCADERO

Starter

Choice of:

Seafood Chowder - surf clam, fish, vegetable, cream,
smoked paprika oil, potato, smoked bacon

-or-

Beet Salad – white balsamic vinaigrette, golden beets,
herb goat cheese, blistered grape tomatoes, shaved shallots

Appetizer

Choice of:

Tropical Ceviche - Ahi tuna, shallots, garlic, mango, red pepper, pineap-
ple, cilantro, lime, garlic crostini

-or-

Canadian Scallops - pan seared, bacon wrapped, balsamic port reduc-
tion, smoked paprika oil

-or-

Lamb Pops - crispy polenta, mint yogurt

-or-

Fresh Oysters - on the half shell, lemon, oyster relish (6 pieces)

Entree

Choice of:

Mixed Grill – rack of lamb, duck breast, pork tenderloin,
vegetable medley, garlic smashed potato, demi glace, vegetable medley

-or-

Ahi Tuna - poppyseed and cracked peppercorn crust, seared Canadian
scallops, quinoa succotash, garlic oil

-or-

Lobster Thermidor - Atlantic lobster, mornay sauce, jasmine rice,
vegetable medley (*pre-order required*)

-or-

Filet Mignon & Cuban Lobster Tail - flame broiled 7oz AAA Alberta filet
mignon, demi glace, lightly grilled 6oz Cuban lobster tail, lemon herb
butter, vegetable medley, garlic smashed potato
(*A vegetarian dish can be added by request*)

Dessert

Choice of:

Chocolate Mousse - Grand Marnier, berry compote, whipped cream

-or-

Crème brulee