

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, shaved asiago

-or-

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

Entree

Choice of:

Atlantic Salmon - pan seared, steamed PEI mussels, green Thai curry
coconut milk sauce, jasmine herb rice, seasonal vegetables

-or-

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

-or-

Stuffed Chicken - roasted, feta cheese, spinach, herbs,
sautéed vegetable quinoa

(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, white wine garlic butter, lemon juice,
herbs, shallots, Parmigiano-Reggiano

-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 petite tenderloins,
sautéed mushroom peppercorn sauce,
smashed potato, seasonal vegetable

-or-

Seafood Risotto - seared catch of the day (seasonal),
1/2 lobster tail, black tiger prawns, scallops, mussels,
roasted red pepper mascarpone citrus risotto

-or-

Brome Lake Duck Confit - crispy skin, 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 brûlée

\$85 per person, plus tax and gratuity

 **Your company name** 

Dinner or event

**THE
EMBARCADERO**

7 - course tasting menu

(available for a minimum of 15 people)

Roasted Beet Salad – beets, mixed greens,
herb goat cheese, honey dijon red wine vinaigrette

Canadian scallops - bacon wrapped, cauliflower purée, chive oil

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

Fresh Catch - seasonal chef creation

Beef tenderloin - blue cheese pecan compound butter,
grilled asparagus, port demi glace

Rack of lamb - 1/4 rack of lamb, grilled, balsamic reduction,
smashed potato, demi glace

French vanilla ice cream, roasted coconut, butter rum caramel,
warm banana bread slice

*Dietary requirements can be accommodated
with sufficient notice*