

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 - kale, 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,
mushroom mascarpone risotto, truffle oil

(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 bacon wrapped
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 brulee

\$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 - bacon wrapped, blue cheese pecan compound butter,
grilled asparagus, port demi glace

Rack of lamb - 1/3 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*

Cocktail Party Items

Prices are per piece

Minimum quantities 12 pieces per item

Cold Selections	\$/pc	Hot Selections	\$/pc
Shrimp cocktail	1.75	Chicken wing	1.5
Bruschetta	1.25	Potsticker	
Beef carpaccio with dijon aioli on crostini	3	(chicken vegetable)	1.75
Salmon rilette on crostini	3	Chicken spring roll	2.5
Gravlax with dijon dill aioli	3	Spanakopita	2
Shrimp and beef salad roll	3.5	Sausage phyllo	2
Vegetarian salad roll	2.5	Marinated chicken skewer	3
Fresh Oyster (selection varies)	1.25 to 4	Beef tenderloin skewer, horseradish aioli	4.0
		Cajun black tiger prawn	1.75
		Bacon wrap scallop, port balsamic reduction	4.5
Platters	\$/person	Seared scallop, citrus caper butter	4
Veggies and dip	2	Crab and goat cheese ball	1.5
Cheese and fruit (seasonal selection)	5	Arancini, truffle aioli	2.5
Cold meats and cheese	5	BBQ pulled pork & slaw crostini	1.5
		Baby back rib (BBQ or Screaming)	2.25
Flat Breads (cut into 10 pieces)		Oyster Florentine	3.5
Vegetable - sundried tomato, red pepper, broccoli, cauliflower, onion, asiago, old cheddar, Thai		Crispy goat cheese polenta	1
coconut milk curry sauce	14	Lamb pop, mint yoghurt	7
Sausage - house ground chorizo, onion, mushroom, red pepper, Danish blue cheese, old cheddar, asiago	14	Quesadilla (rolled, chicken or vegetarian, cut in 2)	5
		Italian meatball creole	2.5
		Oyster frite	1

Prices in effect June 2019, subject to change
GST and 18% gratuity will be added to prices shown