

# 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 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

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Canadian scallops - bacon wrapped, cauliflower purée, chive oil

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

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Fresh Catch - seasonal chef creation

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

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

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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

<b>Cold Selections</b>	<b>\$/pc</b>	<b>Hot Selections</b>	<b>\$/pc</b>
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
		Seared scallop, citrus caper butter	3.5
<b>Platters</b>	<b>\$/person</b>	Crab, Asiago and cream cheese stuffed mushroom cap	1.5
Veggies and dip	2	Arancini, truffle aioli	2.5
Cheese and fruit (seasonal selection)	5	BBQ pulled pork & slaw crostini	1.5
Cold meats and cheese	5	Baby back rib (BBQ or Screaming)	2.25
<b>Flat Breads</b> (cut into 10 pieces)		Oyster Florentine	3.5
Vegetable - sundried tomato, red pepper, broccoli, cauliflower, onion, asiago, old cheddar, Thai coconut milk curry sauce	14	Crispy goat cheese polenta	1
Sausage - house ground chorizo, onion, mushroom, red pepper, Danish blue cheese, old cheddar, asiago	14	Lamb pop, mint yoghurt	7
		Quesadilla (rolled, chicken or vegetarian, cut in 2)	5
		Cod and crab cake, sundried tomato aioli	3.5
		Italian meatball, pomodoro	2.5

Prices in effect November 2017, subject to change  
GST and 18% gratuity will be added to prices shown