



# FOOD BURNABY

## PRIVATE DINING MENU \$39

### Starter

#### SALAD

*Mesclun artisan greens, cucumber, carrot, radish, candied pecan, dried cranberry, feta, garden herb vinaigrette*

**\*Please choose between one protein and vegetarian option below:**

### Mains

#### STEAK

*8 oz. AAA Angus reserved new striploin, Yukon Gold mashed potatoes, market vegetables, demi-glaze*

#### SALMON

*Wild Sockeye salmon, Yukon Gold mashed potatoes, market vegetables, lemon dill cream sauce*

#### MUSHROOM RAVIOLI

*Portobello and Crimini mushroom ravioli mixed in a tarragon cream sauce, topped with arugula salad tossed in truffle oil; served with garlic toast*

### Dessert Buffet and Coffee/Tea Station

#### COFFEE & TEA

This \$39 is limited to a starter and one protein (with a vegetarian option) from the above menu, to be selected by the host. All entrée orders must be submitted at least 24 hours in advance of the event. Prices do not include taxes and gratuities. For an additional \$10, guests will have the option of choosing a main from the above menu during the event.

