

## Intimate Plated Dinner

Dinner Starts with a Charcuterie Board including:

Specialty Cured Meats

Specialty Cheeses

Dried Fruit and Nut Harvest Crackers

In-House Made Pickles

Fresh Fruit & Vegetables

**choose one Salad:**

Seasonal Fruit, Crumbled Chèvre on a Bed of Baby Spinach with Toasted Almonds and Balsamic Berry Vinaigrette

**or**

Baby Green Salad with Lemon Goddess Dressing

**Guest can choose from two entrées options:**

Herb-Stuffed Roasted Cornish Game Hens

Individual Diefenbaker Trout Wellington with Roasted Red Pepper Coulis (not GF)

Herb Crusted Prime Rib served with Red Wine Jue and Horseradish

Mushroom Shepherd's Pie (Vegan)

**choose one starch:**

Baby Oven-Roast Potato with Fresh Herbs

**or**

Sour Cream and Fresh Chive Creamed Potato

**each dinner includes:**

Roasted Candied Carrots

**and**

**choose one of the desserts below**

Chocolate Mousse in a Dark Chocolate Shell with Chocolate Curls, with Vanilla Crème Anglaise (no gluten added)

Individual Fresh Berry Pavlova served with Whipped Cream & Lemon Curd (no gluten added)