

COMMODORE

B A L L R O O M

July 12, 2012
120 Guests

PASSED

PIZZETTA

WITH ORGANIC BABY BEETS, GOAT CHEESE & ARUGULA

*

SEARED QUALICUM BEACH SCALLOP

*WITH WARM BACON OR ROAST LEMON VINAIGRETTE
& MICRO ARUGULA*

*

BEEF TARTARE

ON BRIOCHE WITH HOUSE CORNICHON & TRADITIONAL GARNISH

*

ARTISAN CHEESE PLATTERS

ASSORTED CANADIAN & IMPORTED CHEESES

*

Example \$100 Menu

*Price does not include catering rentals, food service staff, 18% gratuity, or 12% HST
Menu price subject to change*

COMMODORE

B A L L R O O M

SIT DOWN DINNER

FRAISE DE BIOSE CHAMPAGNE SORBET

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FIRST COURSE

GUESTS WILL HAVE THE CHOICE OF:

DUNGENESS CRAB CAKE

WITH SWEET CORN PUREE, PINK LADY APPLE, AND MINT SALAD

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OR

CELEBRATION SALAD

WITH GOAT CHEESE CROQUETTE, LOCAL BLUEBERRIES, AND CANDIED WALNUTS

*

SECOND COURSE

GUESTS WILL HAVE THE CHOICE OF:

FILET MIGNON WITH HOUSE CURED BACON

BRIE SCALLOPED POTATO, FAVA BEAN, & TRUFFLED DEMI GLAZE

*

OR

PAN SEARED HALIBUT

*WITH BELUGA LENTILS, KALE BLOSSOM, MOREL MUSHROOM,
& BROWN BUTTER HOLLANDAISE*

*

DESSERT

DARK CHOCOLATE & FLUERE DE SEL PATE

WITH HAZELNUT CREAM ANGLAIS

*

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