



2025 - 2026

Exquisite Global Cuisine for Every Occasion
Continental / Canadian Menu





Appetizers/Starter

Smoked Salmon Canapés

Smoked salmon, blinis or crostini, dill ,
crème fraîche, capers, lemon zest (optional),
caviar (optional)

Mini Poutine Bites

Fries, cheese curds, gravy, parsley
(optional), bacon bits (optional)

Tomato Artichoke

Grilled tomato, artichoke, flatbread

Arctic Char Tartare

Arctic char, lemon juice, capers, dill ,
cucumber rounds or crackers, crème fraîche
(optional)

Crab Cakes with Lemon Aioli

Crab meat, breadcrumbs, eggs, lemon aioli,
parsley (optional), chive sprigs (optional)

Maple-Candied Bacon

Thick-cut bacon, maple syrup

Beet and Goat Cheese Salad Bites

Beets, goat cheese, candied pecans ,
balsamic glaze

Mini Tourtières

Pork, veal, pie crust ,spices (e.g., nutmeg,
cinnamon), cranberry chutney (optional), grainy
mustard) optional(

Wild Mushroom Crostini

Baguette slices, wild mushrooms, garlic, thyme,
goat cheese, truffle oil (optional)

Maple-Glazed Duck Breast

Duck breast, maple syrup, balsamic vinegar,
orange zest (optional), microgreens (optional)

Mini Bannock with Smoked Trout

Bannock, smoked trout ,herb cream cheese, dill
(optional), pickled onion (optional)

Stuffed Cherry Tomatoes

Cherry tomatoes, lobster or crab, herbed cream
cheese, fresh greens (optional)

Butter-Poached Lobster Skewers

Lobster, butter, herb dressing, lemon wedges
(optional), microgreens (optional)

Maple-Roasted Butternut Squash Soup Shooters

Butternut squash, maple syrup, crème fraîche,
toasted pumpkin seeds



Seared Venison with Juniper Sauce

Venison, juniper sauce, sage leaves

Mini Canadian Cheddar and Apple Tartlets

Canadian cheddar, caramelized apples, tartlet shells

Cedar-Plank Smoked Shrimp

Shrimp, cedar plank, dill yogurt dip, lemon zest (optional), dill (optional)

Cheesy Meat Balls

Beef, herbs, tomato sauce, cheese

Octopus Cocktail

Soft tender octopus, salad, chef's signature sauce

Smoked Maple Salmon Bites

Smoked salmon, maple syrup, crackers or cucumber rounds, lemon cream (optional), capers (optional)

Grilled Scallops with Maple Butter (+2)

Scallops, maple syrup, butter, arugula (optional)

Shrimp Cocktail

Fresh salad, clam juice, lime juice, special cocktail sauce, shrimp

Pizza Puff

Pepperoni, cheese, puff pastry

Seafood Mix

Five types of seafood, herbs, spices

Vegetarian Base

Poutine Bites (Vegetarian Style)

Mini potato wedges topped with vegetarian gravy and cheese curds, inspired by Canada's iconic dish.

Cheddar and Apple Tartlets

A flaky tart shell filled with sharp Canadian cheddar and spiced apple compote, showcasing classic Canadian flavors.

Mini Bannock Bites

Traditional Indigenous flatbread served with herb-infused butter or maple butter, honoring Canada's Indigenous culinary heritage.

Roasted Beet and Goat Cheese Salad Bites

Served on endive leaves or as crostini, combining earthy beets and creamy goat cheese for a refined and elegant appetizer.

Spinach and Artichoke Dip Cups

Baked spinach and artichoke dip served in phyllo pastry cups, a crowd-pleaser with a touch of sophistication.

Note:

- Lobster: +\$5
- Salmon: +\$3



Main Course



Cedar-Planked Salmon

Fresh Pacific salmon, cedar plank, maple glaze, Dijon mustard, fresh dill

Lobster Thermidor

Atlantic lobster, white wine sauce, breadcrumbs

Arctic Char with Lemon Beurre Blanc

Arctic char, lemon butter sauce

Seared Scallops with Maple Butter (+4)

Sea scallops, maple-infused butter

Grilled Venison Loin

Venison loin, port, juniper berries

Herb-Crusted Rack of Lamb

Rack of lamb, Dijon mustard, herb-panko crust

Roasted Cornish Game Hen

Cornish game hen, wild rice, cranberries, maple glaze

Atlantic Cod with Lobster Cream Sauce

Atlantic cod, lobster cream sauce

Cedar-Smoked Trout

Trout, cedar plank, dill, mustard glaze

Roast Goose with Lingonberry Sauce

Goose, lingonberry sauce

Maple-Glazed Duck Breast

Duck breast, maple syrup, balsamic vinegar

Tourtière

Pork, veal, beef, flaky pastry, spices (e.g., nutmeg, cinnamon)

Roast Stuffed Turkey with Wild Rice

Turkey, wild rice, cranberries, herbs

Sea Bass Fish

Grill, fry, or oven-cooked sea bass fish with herb and spices

Halibut en Papillote

Halibut, leeks, tomatoes, white wine

Rainbow Fish

Grill, fry, or oven-cooked rainbow fish with herb and spices

Pork Tenderloin with Apple Cider Sauce

Pork tenderloin, apple cider reduction

Beef Wellington (Canadian Twist)

Beef, wild mushroom filling, maple Dijon glaze

Pecan-Crusted Arctic Char

Arctic char, pecans, cranberry reduction

Seared Duck Breast with Cherry Sauce

Duck breast, cherry port wine sauce



Lobster and Scallop Risotto

Lobster ,scallops, creamy risotto

Lobster

Fresh lobster with special sauce on the side

Steak Dian

Grill steak with creamy mushroom and dian sauce

Mushroom Steak

Grill steak with special mushroom on top

Fish Steak

Grill steak fish marinated in sauce

Pork Chop

Grill or oven-cooked pork chop

Filet Mignon

Grill seasoned fresh tenderloin with asparagus and chef signature sauce

Salmon

Grill pink wild salmon

Pepper Steak

Grill steak with creamy pepper sauce

Lamb Chops

24 hours marinated grilled lamb chops

Chicken Steak

Grilled chicken breast with special chef signature sauce

Vegetarian Base

Vegetarian Poutine Casserole

Layers of crispy roasted potatoes, vegetarian gravy, and cheese curds baked together.

Wild Rice and Mushroom Risotto

Creamy risotto made with locally sourced wild rice, sautéed mushrooms, and fresh herbs.

Maple-Balsamic Glazed Cauliflower Steaks

Thick slices of cauliflower roasted with a maple-balsamic glaze and served with a side of lentils.

Cheddar and Spinach Stuffed Puff Pastry

Buttery puff pastry filled with sharp Canadian cheddar, spinach, and caramelized onions.

Butternut Squash and Sage Lasagna

Layers of roasted butternut squash, creamy béchamel, and lasagna noodles, finished with fresh sage.

Note:

- All steaks are made from **AAA-grade beef**
- Lobster: +\$5
- All Steaks and Filet: +\$4
- Salmon: +\$3
- Lamb: +4
- Oyster: +4



Side

Maple-Glazed Root Vegetables

Roasted carrots, parsnips, and sweet potatoes tossed with a maple syrup glaze and fresh thyme, garnished with toasted pecans

Poutine Gratin

A refined poutine with layers of potatoes, cheese curds, and light gravy baked in ramekins, garnished with chives

Canadian Cheddar and Potato Gratin

Thinly sliced potatoes with sharp Canadian cheddar baked in cream, garnished with thyme or crispy bacon bits

Maple-Braised Brussels Sprouts

Tender Brussels sprouts caramelized with maple syrup and balsamic glaze, garnished with pancetta or hazelnuts

Cedar-Planked Grilled Vegetables

Seasonal vegetables grilled on a cedar plank with smoky flavor, brushed with herb-infused olive oil

Arctic Char and Dill Potato Salad

Potato salad with poached Arctic char, fresh dill, capers, and lemon vinaigrette, served chilled

Maple-Roasted Beets

Sweet roasted beets in a maple-balsamic glaze, garnished with goat cheese and arugula

Wild Rice Pilaf

Nutty wild rice with dried cranberries, toasted almonds, and herbs like parsley or thyme; sautéed mushrooms optional

Butter-Roasted Squash

Slices of butternut or acorn squash roasted with butter, brown sugar, and cinnamon, drizzled with maple syrup

Herb-Crusted Baked Tomatoes

Tomato halves topped with breadcrumbs, fresh herbs, Parmesan, and olive oil, perfect with grilled meats or seafood

Pea and Mint Purée

Smooth green pea purée with fresh mint, butter, and lemon, perfect with roasted lamb or salmon

Honey-Glazed Parsnips

Roasted parsnips glazed with honey, sea salt, and black pepper, ideal with roasted poultry or beef

Wild Mushroom Ragout

Sautéed wild mushrooms in a cream and white wine sauce, served with toasted bread or as a meat topping

Barley and Root Vegetable Risotto

Creamy barley with roasted root vegetables, Parmesan, and herbs, finished with truffle oil

Grilled Asparagus with Hollandaise

Tender asparagus topped with creamy Hollandaise sauce, garnished with lemon zest or parsley

Cranberry and Wild Rice Stuffing

Festive wild rice stuffing with dried cranberries, pecans, and herbs, ideal for turkey or game meats

Maple-Whipped Sweet Potatoes

Creamy sweet potatoes whipped with butter, cream, and maple syrup, topped with pecans or marshmallows

Yukon Gold Mashed Potatoes

Creamy Yukon Gold potatoes mashed with butter, cream, and roasted garlic, enhanced with chives or cheddar

Sautéed Green Beans with Almonds

Tender green beans sautéed with butter, topped with toasted almonds and a splash of lemon juice

Cranberry-Pear Compote

Sweet-tart compote of cranberries, pears, orange zest, and maple syrup, perfect with pork or turkey

Honey-Glazed Carrots

Baby carrots caramelized in butter and honey, garnished with parsley and sea salt

Spinach Salad with Warm Bacon Dressing

Spinach leaves with crispy bacon, hard-boiled eggs, and a warm maple-balsamic dressing

Smoked Salmon and Dill Cream Cheese Tart

Savory tart with puff pastry, smoked salmon, and dill-infused cream cheese, served as slices or tartlets

Maple-Balsamic Roasted Pears

Roasted pears with maple syrup and balsamic vinegar, topped with blue cheese for a sophisticated touch





Desserts

Maple Crème Brûlée

Rich cream and pure maple syrup custard, finished with a caramelized sugar crust, garnished with fresh berries or candied pecan

Saskatoon Berry Cheesecake

Creamy cheesecake with a graham cracker crust, topped with Saskatoon berry compote, served as ramekins or plated slices

Wild Blueberry Galette

Rustic tart filled with wild blueberries, served warm with vanilla or lavender ice cream

Chocolate Moose Cake

Rich chocolate mousse cake with glossy chocolate glaze, adorned with edible gold leaf

BeaverTail-Inspired Pastry Bites

Mini fried dough pastries dusted with cinnamon sugar, served with maple dipping sauce

Bannock Bread Pudding

Modern bannock bread pudding with maple whiskey sauce, topped with whipped cream or candied pecans

Pumpkin and Maple Tart

Spiced pumpkin tart sweetened with maple syrup, served with cinnamon whipped cream

Maple Pecan Tart

Flaky crust filled with maple-infused pecan filling, served with vanilla ice cream or bourbon caramel drizzle

Maple-Glazed Poached Pears

Pears poached in spiced maple syrup, served with mascarpone or crème fraîche, sprinkled with crushed pistachios

Tiramisu

Ladyfinger cookies, espresso, mascarpone, egg, cheese, sugar, cocoa powder

Maple Walnut Panna Cotta

Silky panna cotta infused with maple syrup, topped with toasted walnuts and maple caramel

Raspberry Coulis Pavlova

Delicate meringue topped with whipped cream and raspberry coulis, garnished with fresh berries or edible flowers

Maple Ice Cream with Candied Bacon

Creamy maple ice cream topped with crumbled candied bacon, served in martini glasses or waffle bowls

Caribou Mousse

Light chocolate mousse infused with Caribou wine, served in glasses with chocolate shavings

Apple Maple Upside-Down Cake

Moist cake with caramelized apples and maple syrup glaze, served with vanilla ice cream

Cranberry and Orange Soufflé

Light and airy soufflé with cranberry and orange flavors, dusted with powdered sugar

Maple Glazed Doughnuts

Fluffy mini doughnuts with maple glaze, garnished with crushed pecans or edible gold dust

Carrot Cake with Maple Cream Cheese Frosting

Moist carrot cake layered with maple cream cheese frosting, served as slices or mini cakes

Saskatoon Berry Clafoutis

Custard-like dessert filled with Saskatoon berries, dusted with powdered sugar, served with whipped cream

Nanaimo Bar

Nut, coconut crumb, custard, chocolate

Chocolate Cake

Flour, sugar, egg, chocolate, milk, oil

Strawberry Shortcake

Flour, egg, milk, strawberries, whipped cream, sugar

Rhubarb and Strawberry Trifle

Layers of rhubarb compote, strawberry coulis, sponge cake, and whipped cream, garnished with mint or almonds

Ice Cream Bombe

Layers of maple, Saskatoon berry, and chocolate ice creams molded into a dome, served with fruit or chocolate sauce

Wild Berry Crème Anglaise

Silky vanilla custard topped with Canadian wild berries, served with shortbread cookies

Birch Syrup Ice Cream

Ice cream made with birch syrup, served with candied walnuts or chocolate shavings

Cheesecake

Digestive biscuits, butter, soft cheese, sugar, strawberry, and jelly

Lemon Meringue

Egg yolks, lemon zest, lemon juice, sugar, starch

Chocolate Mousse

Egg yolk, sugar, whipping cream, chocolate

