

Plated Dinner Menus

The menu selections are laid out so you can design a three or four course menu for your group. Listed entrées are priced as a three course menu which includes (1) soup or (1) salad and (1) dessert and freshly baked breads, regular and decaffeinated coffee, teas and herbal infusions. For a four-course menu add \$7.75 to the listed entrée price. Add a granité course for \$4.25. Maximum entrée choice is two plus a vegetarian option. Entrée selections are due in advance. Menus are priced based on 20 persons or more, groups under 20 persons, a service charge will apply.

Entrées

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| Butternut Squash and Green Peppercorn Ravioli <i>Parsnip Purée, Sage Brown Butter, Rapini and Parmesan</i> | \$39.00 |
| Grilled Rib Eye Steak * <i>Pont-Neuf Potato, Chanterelles and Seasonal Vegetables</i> | \$46.00 |
| Turnip Gnocchi and Roasted Root Vegetables <i>Sautéed Leeks, Sunflower Sprouts and Fontina Cheese</i> | \$38.00 |
| Seared Filet of Wild BC Sockeye Salmon <i>Pommes Dauphinoise, Seasonal Vegetables and Orange Chive Butter Sauce</i> | \$44.00 |
| Mascarpone Stuffed Free Run Chicken Breast <i>Seasonal Vegetables, Button Onions, Rosemary and Chestnut Honey Jus</i> | \$45.00 |
| Grilled Ahi Tuna <i>Bok Choy, Baby Carrots, Sweet Soya and Ginger Sauce</i> | \$52.00 |
| 7oz Alberta Striploin Steak * <i>Green Peppercorn Brandy Jus, Mashed Potato and Seasonal Vegetables</i> | \$52.00 |
| Braised Quebec Veal Shank & Seasonal Mushrooms <i>Pomme Purée and Seasonal Vegetables</i> | \$46.00 |
| Apple Cider Brined Fraser Valley Pork Tenderloin <i>Yukon Gold Crushed Potatoes, Licorice Jus and Seasonal Vegetables</i> | \$48.00 |
| Alberta Beef Tenderloin with Confit Garlic Jus <i>Watercress, Pommes Dauphinoise and Seasonal Vegetables</i> | \$63.00 |

* Served medium

Soups

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| Curried Cauliflower and Potato Soup <i>Garlic Chive Croûton</i> |
| Wild Mushroom Soup <i>Pine Nut Tuile and Braised Lentils</i> |
| Roasted Chicken Consommé <i>Squash and Ricotta Raviolini</i> |
| Seafood Chowder with Double Smoked Bacon <i>Arugula Purée</i> |
| Roasted Sweet Potato and Ginger Soup <i>Cumin Crème Fraîche</i> |

Salads

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| Smoked Duck and Haricot Vert Salad <i>Grainy Dijon Hazelnut Vinaigrette</i> |
| Seasonal Organic Greens and Aged Cheddar <i>Goat Milk Yogurt Dressing and Sherry Vinaigrette</i> |
| Belgian Endive and Watercress Salad <i>Toasted Pecans, Blue Cheese and Port Orange Vinaigrette</i> |
| Romaine Hearts and Cracked Capers <i>Walnut Dressing, Roasted Apple and Shaved Asiago</i> |
| Grilled Ontario Quail, Sweetbread and Shiitake Terrine <i>Gherkins, Caramelized Button Onions and Smoked Tomato Chutney</i> |
| Frisée and Roasted Sunchoke Salad <i>Citrus Vinaigrette, Candied Grapefruit Peel and Sunflower Sprouts</i> |



Grouse Mountain
THE PEAK OF VANCOUVER

Banquet Menu

2010

Desserts

Semifreddo Dulce de Latte
Grand Marnier Cream and Biscotti

Dark Chocolate Pyramid
White Chocolate Sauce

Tarte Tatin
Caramel Sauce

Ricotta Cheesecake
Blood Orange Coulis

Lemon Mousse Cake
Raspberry Coulis

Granité

Add one of the following granite between any courses
\$4.25

Campari Grapefruit
Absolut Lemon Vodka Sorbetto
Mango and Chili



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.



Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

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Version: GMR2009-12-01