



**À La Carte  
Dinner Service**



# Create Something Truly Unique

## Customize your own 3-6 course dining experience!

At the Southeast Event Centre, we truly believe in sourcing local whenever possible and Chef's choice allows us to provide the highest quality produce at the time of your event.



### Build Your Dining Experience

Priced per Guest | Minimum 30 Guests | Artisan breads and butter, freshly brewed coffee and tea included.

**You may choose up to 3 entrées per service (2 protein, 1 veg).** Entrées are served with your choice of side garden salad or seasonal vegetables and dessert.

*Please note that you are responsible for place cards indicating guest, meal choice and allergies.*




#### APPETIZERS

<b>Pork Tenderloin Carpaccio</b> With pear chutney, aged balsamic glaze	 <b>GF</b> 16	<b>Amaebi Shrimp</b> With cauliflower couscous and citrus dressing	<b>GF</b> 18
<b>Pan-Seared Scallops</b> With cauliflower purée, leek and oyster mushroom fricassée, and lemon butter	<b>GF</b> 20	<b>Mushroom Arancini</b> Served with aioli	15
<b>Tonkatsu</b> With wasabi mayo and green cabbage	 16		

#### HOUSE-MADE SOUPS

<b>Vichyssoise (Leek and Potato)</b> Served with smoked salmon or crispy bacon	<b>GF</b> 12	<b>Traditional Lobster Bisque</b> With crouton and saffron aioli	18
<b>Creamy Mushroom</b> With tarragon and crispy garlic	<b>VG GF</b> 10	<b>Butternut Squash</b> With candied pecans	<b>VG GF</b> 10

#### FRESH SALADS

<b>Mixed Greens</b> With pickled heirloom beets, sundried tomatoes, garlic dressing	<b>VG GF</b> 12	<b>Caesar Salad</b> Fresh parmesan, bacon, house-made dressing, garlic toast	 12
<b>Lyonnaise Salad</b> Frisée, poached egg, bacon, crouton	 14	<b>Goat Cheese on Crostini</b> Spring mix greens, garlic croquette, roasted tomato, honey and lemon dressing	<b>VG</b> 14
<b>Pulled Pork &amp; Coriander Salad</b> With carrot dressing	 <b>GF</b> 12		

# Entrée Options

## Choose 2 Entrées

Served with choice of side garden salad or seasonal vegetables and dessert.

### PREMIUM PORK

#### Premium Pork Steak

Grilled with our own spices

 GF 38

#### Apple Cider Glazed Ham

With Granny Smith apple sauce

 GF 36

#### Pork Tenderloin Medallion

With Dijon mustard sauce

 GF 40

### RED MEAT & LAMB

#### Certified Triple-A Striploin, 10 oz

With peppercorn sauce

GF 50

#### Grilled Lambchop T-Bone (3 Chops)

Herbes de provence, thyme and garlic poussin jus

GF 50

#### Beef Bourguignon

Short ribs slow cooked in red wine sauce, mushroom, pearl onion

38

### POULTRY

#### Seared Chicken Supreme

In a creamy morel sauce

GF 36

#### Brome Lake Duck Leg Confit

GF 35

### FISH & SEAFOOD

#### Atlantic Salmon

En papillote, lemon butter

GF 42

#### Mediterranean Seabass

With shallot sauce

53

GF

#### Seared Manitoba Pickerel

Brown butter, crispy capers, lemon segment

41

### VEGAN

#### Traditional Ratatouille

Tomato coulis, crispy garlic, and toasted peanut

VG GF 26

# Dessert Options

#### Apple Tart

Caramel au beurre salé with vanilla ice cream

8

#### Madagascar Vanilla Crème Brûlée

GF 10

#### Lemon Cheesecake & Red Fruit Sauce

12

#### Chocolate Mousse

GF 9

#### Classic Carrot Cake

10

# | Children's Entrée Options

One entrée, 24 | Priced per Guest | Available for ages 12 and under

## DINNER

Served with choice of side garden salad or seasonal vegetables and dessert.

House-made Mac 'n' Cheese

Pork Fingers with House-Cut Fries 

## DESSERT

Served with choice of side garden salad or seasonal vegetables and dessert.

Ice Cream with Sprinkles

Ice Cream Cookie

Chocolate Mousse

Brownie with Whipped Cream

