



DINNER MENUS

Plated Dinner Option One

\$70 per person

WILD MUSHROOM SOUP

Thyme, Sherry, Fried Leeks

WINTER SPINACH SALAD

White Beans, Pancetta, Caramelized Onions,
Preserved Lemon Vinaigrette

PAN SEARED BISON TENDERLOIN

Gratin Potatoes, Blue Cheese,
Smoked Tomato Dressing

SAVOURY'S DOUGHNUT HOLES

Crème Anglaise, Raspberry Coulis

Plated Dinner Option Two

\$70 per person

GRILLED TOMATO BISQUE

Grilled Cheese Wedge, Chive

APPLE FENNEL SALAD

Winter Greens, Dried Cherries, Sherry Vinaigrette

PAN SEARED SEA BASS

Chili Sesame Sauce, Miso Glaze, Warm Quinoa Pilaf,
Soy-Chili Grilled Broccoli

BUTTERMILK BEIGNET

Sweet Cream & Berry Dipping Sauce

Plated Dinner Option Three

\$80 per person

PIEROGI

Duo of Farmers Cheese & Potato

BUTTERNUT SQUASH BISQUE

Cinnamon Crème, Shrimp "Chip"

ROASTED BEET & CITRUS SALAD

Whipped Chevre, Winter Greens, Frosted Pecans

CHEESE

Local Cheeses, Dried Fruits, Whole Grain Mustard
& Chutney, Toast Points

AGED & GRILLED RIB ROAST

Brussels Sprout & Mushroom Hash, Mashed & Broiled
Yams & Idaho Potatoes, Smoked Tomato Sauce

DEVIL'S FOOD DOUGHNUT

House Made Espresso Ice Cream

Continued...



Buffet or Family Style Dinner
Option One
\$55 per person

HOUSE MADE CORN TORTILLA CHIPS

Fresh Salsa, House Guacamole

CAESAR SALAD

Shredded Parmesan, Croutons,
House Caesar Dressing

TACO & FAJITA BAR

Grilled Fajita Steak, Southwestern Seasonings,
Roasted Chicken with Peppers & Onions

SOUTHWESTERN GRILLED VEGETABLES

Fresh Seasonal Vegetables, Cilantro, Seasonings

SOUTHWESTERN STYLE BEANS & RED RICE

Cilantro, Lime, Southwestern Seasonings

FLOUR & CORN TORTILLAS

TOPPINGS

Guacamole, Diced Tomato, Onion, Shredded
Lettuce, Shredded Cheese, Salsa, Sour Cream,
Sliced Lime

HOUSE MADE CHURROS

Chocolate Sauce

Buffet or Family Style Dinner
Option Two
\$60 per person

SAVOURY'S CAESAR SALAD

Roasted Brussels Sprouts, Crisp Bacon, Romaine,
Parmesan, Sundried Tomato Caesar Dressing

APPLE BRINED PORK LOIN

Honey Apple Jus, Thyme

GRILLED SALMON

Mustard Citrus Glaze, Citrus Segments

MASHED POTATOES

Roasted Parsnip Cream, Shallot, Rosemary

GRILLED BROCCOLI

Soy, Chili, Garlic, Sesame

BAKED APPLES

Apple Crisp Topping, Vanilla Ice Cream, Caramel Sauce

Buffet or Family Style Dinner
Option Three
\$65 per person

FENNEL ARUGULA SALAD

Dried Cranberries, Aged Parmesan, Pepitas,
Cider-Mustard Vinaigrette

CHILI ESPRESSO RUBBED BEEF TENDERLOIN

Spiced Jus

PAN SEARED SEA BASS

Chili Sesame Sauce, Miso Glaze, Chive, Sesame Seeds

CREAMY POLENTA

Braised Greens, Corn, Roasted Shallots, Parmesan

GRILLED ASPARAGUS

Toasted Pine Nuts, Brie

CHOCOLATE MOUSSE

Fresh Blueberries, Pulled Sugar