

# ALMA IS A GRACIOUS HOST: SERVED DINNERS

Prices are listed per person. Minimum 25 people\*  
\* Groups under 25 people will be subject to a labour charge

## All Served Dinner Entrées include

One choice of Soup or Salad  
Dinner Rolls and Butter  
Chef Selection of Seasonal Hot Vegetables  
An Appropriate Accompaniment  
One choice of Dessert  
Freshly Brewed Coffee and Tea

## ENTRÉES

### Alberta Pork Tenderloin Medallions \$33

Served with Curry Apple Chutney

### Pesto Crusted Wild Pacific Salmon Filet \$38

Served with Three Pepper Relish

### Chicken Breast Stuffed with Goat Cheese and Spinach \$39

Topped with Sun-dried Tomato Herb Cream Sauce

### Grilled New York Strip Loin \$43

Served with Brandy and Madagascar Peppercorn Sauce

### Roasted Alberta Prime Rib \$45

Served with Homemade Yorkshire Pudding and Red Wine Au Jus

### Grilled Filet Mignon \$49

Served with Gorgonzola and Red Wine Au Jus

### Rosemary Crusted Rack of Lamb \$51

Served with Grainy Dijon and Aged Port Demi Glaze

### Duo of Beef Tenderloin and Pacific Wild Salmon \$54

Served with Merlot Glaze and Lemon Chive Marmalade

### Duo of Beef Tenderloin and Chicken Breast \$59

Served with a Cabernet Au Jus

## SOUP

(Choose 1 Soup or 1 Salad)

Pepper Tomato Gin Bisque with Pesto Crostini

Carrot Ginger Puree with Crispy Noodles

Cream of Wild Mushroom with Fresh Chives

Cream of Potato and Leek with Smoked Bacon

## SALAD

### Roman Caesar Salad

Crisp Romaine Lettuce with Garlic Croutons and Fresh Aged Parmesan Cheese

### Cucumber Wrap Salad

Baby Spring Greens nested into a Cucumber Wrap with Roasted Red Pepper Dressing

### Asian Spinach Salad

Spinach Leaves, Mandarin Oranges, Sliced Almonds with Soy Ginger Vinaigrette

### Summer Salad

Butter Leaf Lettuce, Crumbled Blue Cheese, Fresh Sliced Strawberries with Tangerine Balsamic Vinaigrette.

## DESSERT CHOICES

### New York Style Cheesecake

Served on a pool of Mango Coulis and drizzled with Raspberry Coulis

### Crème Caramel

Garnished with Fresh Berries and Whipped Cream

### Wild Berry Fruit Tart

Splashed with Grande Marnier Essence

### Rich Belgium Chocolate Mousse Torte

Topped with Strawberry Coulee

### Italian Tiramisu

Mocha and Sweet Mascarpone Cheese Cake with Lady Fingers drizzled with Amaretto Chocolate Sauce

## APPETIZERS

### Duck and Wild Mushroom Risotto \$11

Drizzled with Infused Pesto Oil

### Lobster Ravioli \$12

Served in Champagne Butter Sauce

HOTEL ALMA

