# SEATED EVENT

MENUS





### LUNCH

PLATED MENU

\*\*Three Course \$45 per person\*\*

**APPETIZER** 

Choice of

\*\*Two Course \$35

Per Person \*\*

#### Tomato Bisque

Roasted San Marzano Tomatoes Smoked Paprika, Creme Fraiche and a Herb Pistou

#### Kale Salad

Tuscan Black Kale Roasted Beets Spiced Candied Walnuts Bartlett Pear Vinaigrette

#### Caesar Salad

Romaine Hearts Smoked Bacon Grated Egg with a Roasted Garlic Dressing and Tortilla crouton

#### MAIN

Choice of

#### Wagyu Burger

8oz Wagyu Burger Sylvan Star Gruyere Pickled Onion Smoked Tomato Aioli

#### Lettuce Wraps

Barcelon's Famous Blackened Chicken, Carrot Daikon Slaw Fresh Avocado topped with House Made Tzatziki and a Fresno Vinaigrette on Crisp Baby Romaine Hearts

#### Margherita Pizza

Roasted Roma Tomatoes Confit Garlic Fior De Latte topped with Fresh Basic and Confit Tomatoes

#### Cajun Club

Barcelona's Famous Blackened Chicken Cajun Bacon Confit Tomatoes Manchego Cheese with a Smoked Paprika Aioli

#### DESSERT

Choice of

#### Churro

House Made Spanish Doughnut tossed in Cinnamon Sugar served with warm Dulce De Leche and Chocolate Hazelnut for dipping

Fresh Fruit

Seasonal Fresh Fruit

### DINNER

PLATED MENU

\*\*Three Course \$65 per person \*\*

APPETIZER
Choice of

\*\*Two Course \$55

Per Person \*\*

#### Tomato Bisque

Roasted San Marzano Tomatoes Smoked Paprika, Creme Fraiche and a Herb Pitsou

#### Kale Salad

Tuscan Black Kale Roasted Beets Spiced Candied Walnuts Bartlett Pear Vinaigrette

#### Caesar Salad

Romaine Hearts Smoked Bacon Grated Egg with a Roasted Garlic Dressing and Tortilla crounton

#### **MAIN**

Choice of

#### AAA Tenderloin

AAA Alberta Beef Tenderloin prepared Medium Rare served with Crushed Buttermilk and Roasted Garlic Red Potatoes Seasonal Vegetables finished with a House Made Sherry Jus

#### Harissa Roasted Chicken

Roasted Harissa Chicken served with Crushed Buttermilk and Roasted Garlic Red Potatoes served with Seasonal Vegetables finished with Manchego Mornay

#### Steelhead Trout

Warm Quinoa Salad with Romesco and Mascarpone Puree served with Seasonal Vegetables

#### Roasted Cauliflower

Roasted Cauliflower in House Made Sumac Tahini Ranch and Fragrant Pistou topped with Toasted Pepitas and Pomegranate

#### **DESSERT**

Choice of

#### Churro

House Made Spanish Doughnut tossed in Cinnamon Sugar served with Warm Dulce De Leche and Chocolate Hazelnut for dipping

#### Fresh Fruit

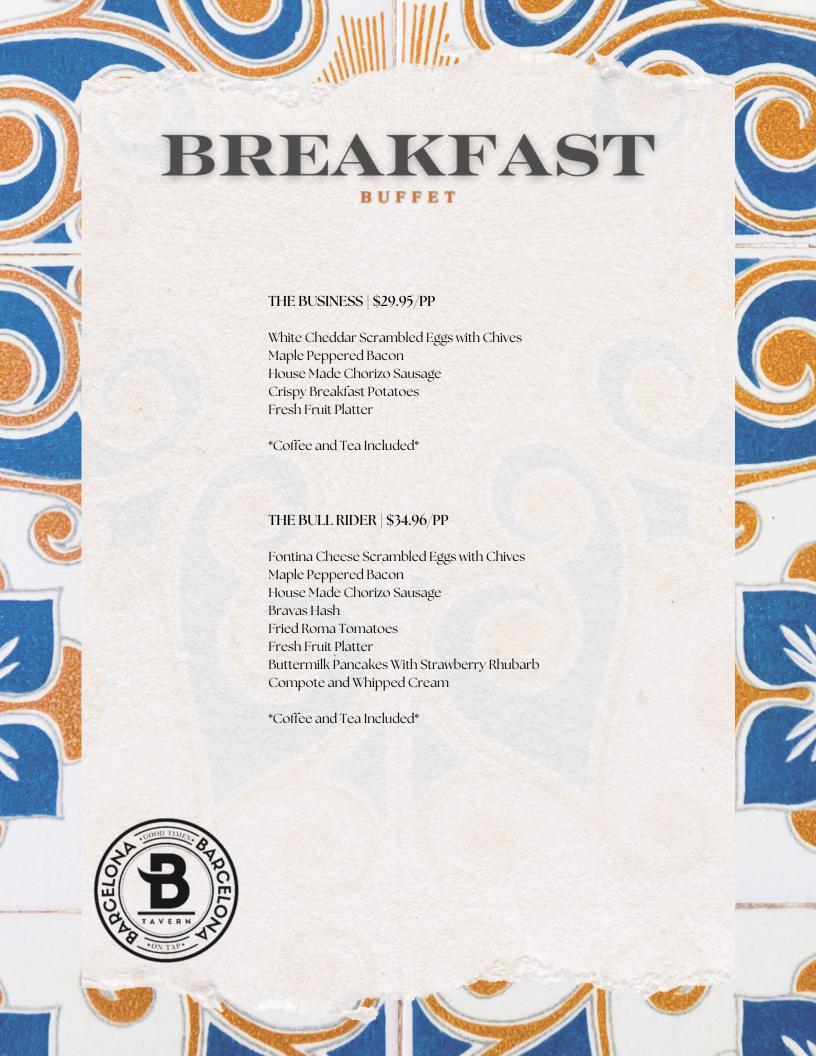
Seasonal Fresh Fruit

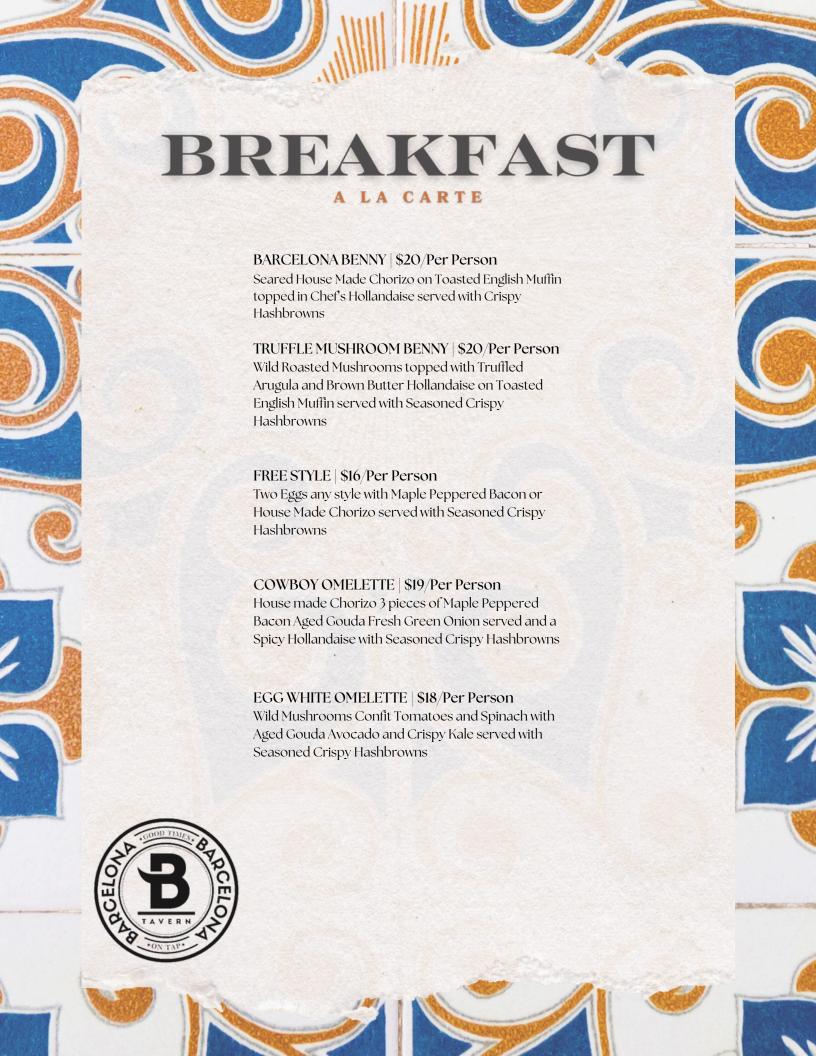


# BREAKFAST









## BEVERAGE

SELECTIONS

DRINK PRICE TIERS: Allow your guests the freedom of choosing their own selections of beer, wine, and spirits, whilst staying within your event budget

#### TIER 1 | \$12 LIMIT

Includes 1 oz well highballs, beers, 5 oz glass of house red or white wine

#### TIER 2 | \$16 LIMIT

Includes select 1 oz higballs, beers, select glasses of red, white, and rose wine, select cocktails

#### TIER 3 | \$20 LIMIT or OPEN BAR

Includes premium and select 1 oz highballs, all beers, premium and select glasses or bottles of red and white wine, cocktails

#### WELCOME BUBBLY

Welcome your guests with a sparkling reception upon arrival. We offer a selection of champagne, with pricing varying based on your chosen label. This is charged per bottle.

\*\*DRINK TICKETS CAN BE PROVIDED IN-HOUSE\*\*



