

# WIND CRIES MARY

## EVENTS SAMPLE MENU

79 per person

### FIRST COURSE

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heartbeet Market Greens, cranberry, feta, pumpkin & sunflower seeds  
curly Endive, walnut, apple, goat cheese

### SECOND COURSE

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lois lake Steelhead, brussel sprouts, fennel, cashew, orange  
pan roasted Ling Cod, bell pepper, castelvatrano olive

optional course

albacore tuna salad with edamame hummus, root vegetables, chow mein  
\$10 per person

### THIRD COURSE

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grilled AAA Beef Ribeye, buttered mushrooms, green peas,  
bc potatoes, anchovy, herbs

optional course

hand rolled ricotta gnuddi pasta, tomato, basil, parmesan  
\$10 per person

### FOURTH COURSE

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chef's selection of two desserts

optional course

fresh baked chocolate chip cookies  
\$5 per person

## CANAPES & OTHER SPECIAL ADDITIONS

### BUBBLES ON ARRIVAL

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blue moutain sparkling brut  
\$10 per person

### CANAPES

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\$44 per dozen

beetroot tarte, horseradish creme fraiche  
mixed mushroom tarte, goat cheese, miso  
salmon rilette, cream cheese, cucumber, shallot  
roasted grape, gluten free cracker, ricotta, balsamic  
puff pastry, garlic, parmesan, cheddar  
crispy pork belly, pickled mustard seed, cucumber  
edamame hummus, crispy tortilla, sesame  
jumbo prawn, pineapple, terriyaki