

Timbers at Minnewasta

2010 Banquets and wedding menus

Dinner

Served with chef's choice, seasonal vegetable, potato, fresh rolls, Caesar or tossed salad

as well as chef choice dessert

Entrée's

Almond Raisin Chicken Breast \$28

Salmon Steaks, artichoke and olive crust or maple ginger sauce \$28

Pistachio dried cherry stuffed chicken breast, Madeira demi \$28

Rosemary crusted prime rib, au jus lie, horseradish \$30

Herb Crusted Roasted Beef, au jus lie, horseradish \$27

Pork Tenderloin medallions, wild mushroom rosemary sauce \$26

White wine soaked apricot and wild rice stuffed chicken breast, citrus beurre blanc \$28

Marinated Roast turkey, house made stuffing, cranberry sauce \$27

For Buffet's – add \$3/person

Includes – Caesar and tossed salad, relish tray, vegetables and dip,

Chef's choice vegetable and potato,

Fresh rolls and butter,

Assorted chef's choice desserts

All prices are plus gst, pst and 15% server gratuity