

## STARTER CHOICES

### Gravlox

cured coho salmon slices served over a handful of selected  
Field green, capers and lavender honey mustard sauce  
As an additional dish \$6.80 as a substitute \$4.80

### Tartletter

served warm, smothered with chicken or shrimp and white  
Stock asparagus  
As an additional dish \$5.25 As a substitute \$4.25

### Finest seafood bouillabaisse

A mixture of ocean medley served over a consume of saffron  
And Pernod base  
As an additional dish \$ 5.95 as a substitute \$ 4.95

### DCC Consume

Served with meat balls and dumplings  
As an additional dish \$ 4.95 as a substitute \$ 3.95

### Heirloom tomato

butter leaf tower served over poppy seed and blood orange dressing  
As an additional dish \$ 5.25 as a substitute \$ 4.25

### Crab Cakes

Dungeness crab meat with fresh herbs and seasoning breaded  
And seared to perfection served with tossed salad and Spanish paprika lemon sauce  
As an additional dish \$ 5.95 as a substitute \$4.95

### Seafood cocktail

Chef's seafood selection served in a martini glass with sea salt  
And lemon grass oil  
As an additional dish \$ 5.25 as a substitute \$4.25

# DINNER SUGGESTIONS

## CREATE YOUR OWN 3-COURSE MEAL

### APPETIZER

### SALAD

Field mix embraced by a cucumber ring served with a creamy sundried tomato dressing  
\*\*\*\*\*

Mediterranean vegetable skewer grilled and cooled served over tossed greens with lemon grass oil  
\*\*\*\*\*

Caesar salad crisp romaine served with asiago cheese house croutons and chipotle pepper infused dressing

### SOUP

Mermaid inn special soup of the day  
\*\*\*\*\*

Beef sherry consommé julienne celestine  
\*\*\*\*\*

DCC cream of potato and leek

### MAIN COURSE

#### Atlantic Salmon Steak

Pan seared and white wine glazed served over wild rice risotto with saffron cream sauce and sea salted vegetables  
\$ 31.95

#### AAA Alberta Sirloin

Carved to perfection roast beef served with rosemary infused potatoes red wine jus vegetables and horse Radish for extra kick  
\$ 32.95

#### DCC Pork Loin

with cracklings, caramelized binji potatoes, braised red cabbage, apple sauce and home style gravy  
\$ 32.95

#### Leg of Ham

cold smoked and seared with pineapple glaze sauce  
Served with roasted garlic mash potatoes fresh vegetables and a grainy mustard sauce  
\$ 31.95

#### Wiener Schnitzel

Breaded veal cutlet served over duchess potato and butter glazed vegetables with sundried tomato brandy sauce  
\$ 32.95

#### Chicken Cordon Blue

Panco breaded chicken breast served with herb fried potatoes creamy mushroom sauce and vegetables

\$ 31.95

**Chicken Breast**

DCC honey herb marinated and served with potatoes and vegetables ladled with teriyaki lemon herb sauce  
\$ 31.95

**Turkey Breast**

Open flame roasted and served with raisin celery stuffing roast  
Garlic mashed potatoes kosher salted vegetables and a sweeten dollop of cranberry sauce  
\$ 32.95

**Chicken Skewer**

Mediterranean style with button mushrooms cherry tomatoes and peppers over rice pilaf and vegetables  
\$ 31.95

**DESSERTS**

Lemon soufflé served with sweet cherry topping  
\*\*\*\*\*

Chef's high hat triple layer chocolate cake with creme anglaise  
\*\*\*\*\*

Espresso orange chocolate mousse with a mint cigar  
\*\*\*\*\*

Home made apple strudel or apple pie with snow icing sugar topping  
\*\*\*\*\*

Drunken Madeira wine pear Helene  
\*\*\*\*\*

Tiramisu served with mascarpone cream and espresso bean  
\*\*\*\*\*

Cheese cake with the following flavors:

English cream, lemon, orange, kahlua,  
Chocolate, blueberry, raspberry, strawberry.  
mango and many more....

Assortment of hot baked mini buns and compound butter

Colombian coffee or fine selected tea

**+ 15% Gratuity + 5% GST**

# DELUXE HOT AND COLD BUFFET

## APPETIZERS

Chef's creation of an array of five assortment salads

Cold smoked and herb poached Atlantic salmon Bellevue

DCC charcuterie tray (show size platter of European meats, pates, terrines and cold cuts)

3-oz filet of sole house breading fried to perfection served with lemons and tartar sauce

## CHOICE OF

### Alberta Sirloin Roast Beef

Seasoned and carved to perfection served with red wine reduction gravy and horseradish for extra kick

### Flame Grilled Chicken

DCC mix of fresh herbs

Ladled with a reduction of an accompaniment sauce

### Smoked Leg of Ham

Seared and baked with cracked pepper caramelized Pineapple sauce

### Marinated Pork Loin

Slow roasted to perfection with mushroom brand sauce

Main Dish served with daily fresh vegetables and starch

Marble stone filled with fruit in season an array of domestic and imported cheese

Dessert left for the chef's choice of an eye filling experience

Assortment of hot baked mini buns and compound butter

Colombian coffee or fine selection tea

**\$ 38.95 + 15% Gratuity + 5% GST**  
**Additional Hot Dish \$5.00 per person**

# DINNER HOT AND COLD BUFFET

Chef's creation of an array of assortment salads

Cold smoked and herb poached Atlantic salmon Bellevue

DCC charcuterie tray (show size platter of European meats, Pates, terrines and cold cuts)

## CHOICE OF

### **AAA Alberta Sirloin Roast**

Seasoned and carved to perfection

Served with red wine reduction gravy and horse radish for extra kick

### **Flame Grilled Chicken Breast**

DCC mix of fresh herbs

Ladled with a reduction of an accompaniment sauce

### **Leg of Ham**

Seared and baked with cracked pepper caramelized pineapple sauce

### **Pork loin**

Slow roasted to perfection with mushroom brand sauce  
.....

Main dish served with daily fresh vegetables and starch  
.....

Marble stone filled with fruit in season an array of domestic and imported cheese  
.....

Dessert left for the chef's choice of an eye filling experience  
.....

Assortment of hot baked mini buns and compound butter  
.....

Colombian coffee or fine selection tea

**\$ 34.95 + 15% Gratuity + 5% GST**  
**Additional Hot Dish \$5.00 per person**

# DANISH SMORG

Juniper berries marinated herring  
\*\*\*\*\*

Curry infused herring  
\*\*\*\*\*

Filet of smoked trout  
\*\*\*\*\*

Hard Boiled egg with baby shrimp  
\*\*\*\*\*

## **Filet of Sole**

country style breaded fried to perfection served with lemons and tartar sauce  
\*\*\*\*\*

## **Tarteletter**

Served warm, smothered with chicken or baby shrimp and white  
Stock asparagus cream reduction  
\*\*\*\*\*

## **Frikadeller**

Danish style seasonings meat cornels with slow braised red cabbage  
\*\*\*\*\*

## **Medisterpølse**

Pork sausage made by the hands of guard manger chef accompanied by braised cabbage  
\*\*\*\*\*

## **DCC Charcuterie tray**

Show size platter of European meats, terrine and cold cuts  
\*\*\*\*\*

## **Pate Mason**

with original garnishes  
\*\*\*\*\*

## **Marble Stone**

filled with domestic and imported cheese with an array  
Of fresh seasonal fruits mixed in a Danish sabayon  
\*\*\*\*\*

Daily baked French and rye bread  
\*\*\*\*\*

Colombian coffee or fine selection tea

**\$39.95+ 15 % Gratuity + 5% GST**

# DELUXE HOT AND COLD CHRISTMAS BUFFET

## **APPETIZERS**

Chef's creation of five selected fine salads  
Hard boiled eggs served with a mound of baby shrimp tower  
Herb poached and cold smoked salmon Bellevue topped with baby shrimp  
A tower of many kinds of double floret size vegetables with a dip of choice  
Charcuterie  
Pate, terrine, and layers of cold meats  
Assortment of pickles, olives and accompaniment relish  
Marble stone topped with crackers, domestic and imported cheese  
With seasonal fruits

## **MAIN DISH**

### **CHOICE OF**

### **AAA Alberta sirloin**

Hand carved for perfection Montreal spice rub and slow roasted

### **Chicken**

A special selection bred for its finest seasoned breast, fire grilled and  
Served with a light reduction sauce

### **Leg of Ham**

Cedar wood cold smoked glazed with cracked pepper and pineapple sauce

### **Turkey Breast**

Young and tender birds baked and served with raisin celery stuffing a mountain dollop of cranberry sauce

### **Pork Loin**

Marinated and slow roasted accompanied by a mushroom brandy sauce  
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Main course served with vegetables and a choice of starch

## **DESSERT**

Lemon soufflé served with sweet cherry topping  
.....

Chef's high hat triple layer chocolate cake with creme anglaise  
.....

Espresso orange chocolate mousse with a mint cigar  
.....

Home made apple strudel or apple pie with snow icing sugar topping  
.....

Drunken Madeira wine pear Helene  
.....

Tiramisu served with mascarpone cream and espresso bean  
.....

Cheese cake with the following flavors:  
English cream, lemon, orange, kahlua,  
Chocolate, blueberry, raspberry, strawberry. mango and many more

**\$41.95 + 15% Gratuity + 5% GST**  
**Additional Hot Dish \$5.00 per person**