

Thank you for considering The Bavarian Inn Restaurant for your Christmas event. Our philosophy is "nothing but the best". We use organic, free-range, locally-produced ingredients and all of our menu items are created in-house. Our hand-picked wine list consists of the best wines from regions known to produce the best grapes - and we are not afraid to venture into smaller vineyards in search of a great find. Our knowledgeable, dedicated and passionate team of staff complete the package.

The entire restaurant seats up to 90 guests, with the main dining room seating up to 60 and the smaller dining lounge up to 30 guests.

This year we have also been able to secure "Horse drawn Sleigh Rides" for you to enjoy between dinner and dessert. He does book up quickly, so if this is a feature you would like to include, let us know so we can secure his time.

Attached are the menus suggestions from Chef Charlie. Once you have had a chance to go through the package, please call at your earliest convenience with any other questions or clarifications.

Once you have made the final decision regarding the venue, a confirmation would be sent to you outlining the details of your event and then we would require a security deposit to secure your date.

We look forward to making your event a success!

Pamela Shewchuk

The Bavarian Inn Restaurant
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Dinner Menus with Vegetarian options are available upon request.

Menu 1

SOUP

Double Consommé
with roasted Vegetables and Bavarian Gnocchi

SALAD

The Bavarian Inn Salad
with field mix and our own honey-mustard dressing
or
Caesar Salad
with our Homemade Dressing

Choice of Entrée:

VEAL A LA CHASSEUR

Thin slices of Veal topped with Wild Mushrooms
sautéed with Wild Boar Bacon and Tomato Concassé,
drizzled with Demi Glace,
roasted Vegetable and Spätzle

HIGH COUNTRY ORGANIC BUFFALO ROULADEN

Seasoned with grainy Mustard, stuffed with Pickles, Onions,
and Double-smoked Bacon, braised in a Burgundy Sauce,
roasted Vegetable and Spätzle

ORGANIC CHICKEN SUPRÊME

Organic Chicken Suprême stuffed with Spinach, Garlic and Goat Cheese,
served on a spicy Tomato Fettuccini

NORTHERN ARCTIC CHAR

Arctic Char Fillet
topped with a Salpicon of Baby Shrimp and Mushroom,
wrapped and baked in Phyllo Pastry,
with a Pinot Noir Sabayon and Arborio Risotto

DESSERT

Bavarian Cream – Dark Chocolate Mousse

\$55 per person

Menu 2

SOUP

Double Consommé
with roasted Vegetables and Bavarian Gnocchi

APPETIZER

Winter Harvest Salad of
mixed greens, roasted winter Vegetable, Anjou Pear
and crumbled Poplar Grove Tiger Blue cheese

or

Black Tiger Prawns and Scallops
wrapped in Wild boar Bacon with a warm Lentil Salad

Choice of Entrée:

FILET FÖRSTERIN

Filet Steak of Diamond Willow Organic Beef Tenderloin
topped with sautéed Wild Mushrooms,
roasted Vegetable and baby Potatoes

ELBOWFALLS WAPITI ELK

Medallions of Elk Loin in a creamy Cognac-Peppercorn Sauce
with Red Currants and Walnut Butter
roasted Vegetable and Spätzle

ALBERTA RACK OF LAMB PROVENCALE

Rack of Lamb crusted with Garlic and Herbs with mint Au Jus,
roasted Vegetables and Potato Gratin

ORGANIC CHICKEN SUPRÊME

Organic Chicken Suprême stuffed with Dungeness Crabmeat,
oven roasted with a Riesling Velouté
and Arborio Risotto

DESSERT

Fresh baked Appelstrudel

\$70 per person

Menu 3

SOUP

Double Consommé
with roasted Vegetables and Bavarian Gnocchi

APPETIZER

Antipasti Plate
with
Elk Salami, Pate d'Maison, Artichoke Hearts
and roasted Red Peppers, with a Chili-Fig Marmalade
or
Lachs und Reiberdatschi
Cunningham's Scotch Cold Smoked Salmon on Potato Cakes
with field mix in our own Honey-Mustard dressing

Choice of Entrée:

ROCKY MOUNTAIN WHITE TAIL

Medallions of White Tail Loin
in a Blueberry-Peppercorn Port Wine Reduction
with sautéed Wild Mushrooms,
roasted Vegetable and Spätzle

BROME LAKE DUCK

Brome Lake Duck Breast,
oven baked with a Grand Marnier-Chinook Honey glaze,
roasted Vegetable and Barley Risotto

FILET NEWBURG

Filet Steak of Diamond Willow Organic Beef Tenderloin
and Nova Scotia Lobster Tail
with a Madeira Reduction,
roasted Vegetable and Baby Potatoes

DOVER SOLE

Filleted and stuffed
with a Panache of
Mushroom, Onion, Garlic, Sundried Tomato and Spinach,
roasted Vegetable and Chateau Potatoes

DESSERT

Dessert Trolley or Buffet with Pastries and Flambé

\$85 per person

HOT CANAPÉS**\$ PER DOZEN**

Warm Tomatoe Bruschetta and Crostini	\$19
Jumbo Shrimp sautéed in Paprika and Curry	\$20
Balsamic Vinegar glazed Shitake mushrooms in Phyllo pastry	\$22
Escargot in Mushroom Caps with warm Garlic-Herb Butter	\$22
Mini Elk Meat Balls with complementary mustards	\$24
Wild Boar Bacon wrapped Scallops with sundried Tomatoe Tapenade	\$24
Organic Chicken Satay with Lemongrass-Green Curry	\$24
Dungeness Crab Cakes with Lemon-Garlic Aioli	\$36
Grill-fired Bavarian Flatbread - Double-smoked Bacon, Sauerkraut and Crème Fraiche	\$24 each
Grill-fired Mediterranean Flatbread - Feta Cheese, Garlic, Capers, Olives and Tomatoe	\$24 each

COLD CANAPÉS**\$ PER DOZEN**

Elk Salami cones with roasted Tomatoes	\$18
Grilled marinated Zucchini with Sundried Tomatoe Tapenade	\$18
Shrimp Cocktail with Tomatoe Horseradish Cocktail Sauce	\$20
Goat Cheese with Chili-Fig Marmalade	\$22
Asparagus wrapped with Black Forest Ham	\$22
Smoked Salmon with Apple Horseradish	\$24
Steak Tartar	\$30
Oysters on the Half Shell (2 dozen minimum)	\$30
Cold Vegetable Platter with Dips	\$18 each