

The Bourget Inn & Spa's Meeting Dinner Menu

Your groups' table d'hôte dinner comes with the choice of:

- 2 appetizers
- 1 salad
- 2 main courses
- 1 dessert

Please note these choices are for the whole group. For the main courses, the individuals will have the choice between one of the two main courses that have been chosen for the group.

Appetizers

- Pear & brie wrapped in prosciutto served on greens with raspberry vinaigrette
- Seasoned tomato & olive bruschetta with parmigiana
- Smoked salmon on bavarian rye custinis with all the trimmings
- Classic fancy shrimp cocktails
- Roasted mushroom caps with fresh thyme, olive oil & reggiano cheese

Salads

- Mixed green salad with balsamic vinaigrette
- Fine herb salad with olive oil & herb vinegar
- Classic Caesar

Main Courses

- Caribbean Spiced Chicken Breast with Mango Yogurt Sauce (healthy spa choice)
- Chicken Breast Stuffed with Prosciutto & Feta with Velouté Sauce
- Maple-Soy baked salmon with toasted sesame seeds & green onion (healthy spa choice)
- Salmon teriyaki fillet with red onions & sprouts
- Roast striploin of beef with shiraz sauce
- Pork tenderloin medallions with port wine sauce
- Vegetarian lasagna with spinach, wild mushrooms & ricotta

Desserts

- Triple chocolate cake
- Homemade wildberry sorbet with a chocolate pirouline
- Assorted cheese selection with crackers, pears & apples
- Blackberry & rosemary crumble