

DINNER - WINTER 2012

\$66

MIXED SALAD GREENS

Served with miso & wasabi dressing & tomatoes Or Swiss onion

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce Or Pan seared Halibut With a black bean hummus and falafel

CHOCOLATE CAKE

With pudding and dolce de Leche ice-cream Or Fresh seasonal fruit plate

\$68

MIXED SALAD GREENS

Served with a miso & wasabi dressing & tomato OrButter chicken flatbread
With arugula and a chili yoghurt OrSnapper and potato soup

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce OrPork chop
Squished grapes, green onion and soy basted OrMiso glazed giant prawn

With black rice and ginger buerre blanc

ARNOLD PALMER BRULEE

 $\begin{array}{c} \text{Earl Gray tea and fresh lemon} \\ Or \\ \text{Chocolate cake} \\ \text{With pudding and dolce de Leche ice-cream} \\ Or \end{array}$

Fresh seasonal fruit plate

\$73

BOAR BACON WRAPPED SCALLOPS

Sea asparagus and oyster mushrooms fried with walnut plum vinaigrette

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Wieners and beans

Toulouse style duck sausage and a white bean cassoulet

Or

Salad of romaine lettuce Tossed in a creamy garlic egg dressing and bacon

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce

Or

Red curried Chilean sea bass With gingered greens, ricotta dumplings and a light chili oil

Or

Mustard and herb crusted lamb loin With leek risotto and a pomegranate red wine sauce

PEANUT BUTTER CHEESECAKE

Served in a chocolate cup with peanut sauce

Or

Banana, Kahlua & pecan bread pudding Served with caramel & Kahlua sauce

Or

Fresh seasonal fruit plate

\$76

BOAR BACON WRAPPED SCALLOPS

Sea asparagus and oyster mushrooms fried with walnut plum vinaigrette

Or

Dover sole

With a gruyere gougere and pureed chanterelles

Or

Pork belly and baby beet Served with roasted pear, walnuts and arugula

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce

Or

Miso glazed giant prawn

With black rice and ginger buerre blanc

Or

Venison tenderloin With potato cakes, baby beets, green beans and goat cheese

APPLE CARAMEL SOUFFLÉ

Served with cinnamon ice-cream and baby candy apple

Or

Chocolate cake

With pudding and dolce de Leche ice-cream ce

Or

Fresh seasonal fruit plate

\$108

DOVER SOLE

With a gruyere gougere and pureed chanterelles

SWISS ONION

MIXED SALAD GREENS

Served with a miso & wasabi dressing, tomato

IBERICO PORK CHOP

Squished grapes, green onion and soy basted

BANANA, KAHLUA & PECAN BREAD PUDDING

Served with caramel & Kahlua sauce

HORS D'OEUVRES LIST

When selecting hors d'oeuvres for a function, based on your selections we will prepare one piece of each item per person.

For Example: if you select #'s 1, 2 & 3 for a party size of 12, we will prepare 12 pieces of #1,

12 Pieces of #2 and 12 pieces of #3.

The hors d'oeuvres are priced as follows:

Without dinner

5 pieces for \$25, 4 pieces for \$20, 3 pieces for \$15

With dinner 5 pieces for \$15, 4 pieces for \$12, 3 pieces for \$9

Select from the following:

Bacon wrapped scallops	
Mini duck tacos	
Grilled cheese and tomato soup	
Mussels martini	
Thai beef satays	
Chicken satays	
Mini cheese burgers	
Tempura prawns	
Salmon with roasted spices	
Spicy tuna tartar rolled in cucumber	
Steak tartar on Russian rye bread	
Smoked salmon in a black squid ink cone	
Quail egg and asparagus in a spinach cone with bernaise	
Asian beef in a sesame cone	

Characters Fine Dining Private Party Agreement We respectfully request the following:

- You will be required to confirm via e-mail your final number of guests 2 days prior to the event. You will then be billed for that number of guests.
- A credit card number on this agreement is required to secure the function date and a private dining room. There is \$15.00 per head charge if the function is cancelled without 48 hour notice. Your cancelation is required via e-mail
- Confirmations of menu & wine selections are required one calendar week prior to the function. Characters reserves the right to change menu items based on availability of product.
- Characters does reserve the right to assign your group to a room based on your confirmed number of guests. Room requests will be honored only
 when possible.
- Groups of less than eight guests dining on the a la carte menu may be subject to room charge of \$50.00 per guest under the minimum of 8 guests.
- Parties of 8 or more are subject to an automatic 18% gratuity.
- Bills will not be separated for parties larger than 8 guests.
- Credit card on file will be used to secure function date. It will not be used to pay for final bill. A credit card must be present for payment or arrangements can be made for billing.

Thank you, Shonn Oborowsky, Chef & Owner

Contact Name & Phone number:
Function Date & Time:
Speaker &Topic of Presentation:
Number of guests:
Menu Selection: \$
Wine Selection: Red White
Hors d'oeuvres selection (if required):Pieces per person (please list by item number) :
Credit Card Information:
Payment Information: Invoiced Credit card present
Special Requests: