

GLOWBAL

FESTIVE GROUP MENUS

GLOWBAL

BRUNCH MENU A | \$27

To Start

Mini Donuts

-&-

Mini Berry Smoothie

COURSE ONE

Fruit Salad

mixed berries, watermelon, melon
white chocolate chantilly, mint

COURSE TWO

Apple Chopped Salad

fuji apples, watermelon, macedonian feta
spiced pumpkin seeds
honey & thyme vinaigrette

COURSE THREE

Original Eggs Benedict

canadian back bacon, poached eggs
hollandaise, potato hash

-or-

Smoked Salmon Benedict

smoked salmon, poached eggs
hollandaise, potato hash

GLOWBAL

LUNCH MENU B | \$35

Your Choice of:

APPETIZER + ENTRÉE -or- ENTREE + DESSERT

APPETIZER

Apple Chopped Salad

fuji apples, dried cranberries, watermelon
macedonian feta
spiced pumpkin seeds, honey & thyme vinaigrette

ENTRÉE

Roasted Chicken

buttered potato fondue, roasted carrots
smoked onion marmalade
confit garlic foam, red wine jus

-or-

Pan Seared Salmon

roasted heirloom carrots, herbed fingerling potatoes
butternut squash espuma, citrus tuile

DESSERT

Tout Chocolate

chantilly almond milk, hazelnut crumble
coco tuile, chocolate financier

GLOWBAL

LUNCH MENU C | \$45

APPETIZER

Caesar Salad

chopped gem lettuce, fried capers
parmesan baked focaccia, maple smoked bacon

-or-

Wild Mushroom Soup

chive & thyme truffle cream

ENTRÉE

Braised Beef Short Rib

buttered potato fondue, roasted carrots
smoked onion marmalade
confit garlic foam, red wine jus

-or-

Pan Seared Salmon

roasted heirloom carrots, herbed fingerling potatoes
butternut squash espuma, citrus tuile

DESSERT

Berry Cheesecake

raspberry, blackberry, and strawberry cheesecake
served with shortbread
macarons & chocolates for the table

GLOWBAL

DINNER MENU D | \$60

APPETIZER

Wild Mushroom Soup

chive & thyme truffle cream

-or-

Caesar Salad

chopped gem lettuce, fried capers
parmesan baked focaccia, maple smoked bacon

ENTRÉE

Wild B.C Salmon

roasted heirloom carrots, herbed fingerling potatoes
butternut squash espuma, citrus tuile

-or-

Braised Beef Short Rib

buttered potato fondue, roasted carrots
smoked onion marmalade
confit garlic foam, red wine jus

DESSERT

Berry Cheesecake

raspberry, blackberry, and strawberry cheesecake
served with shortbread
macarons & chocolates for the table

GLOWBAL

DINNER MENU E | \$70

APPETIZER

Apple Chopped Salad

fuji apples, dried cranberries, watermelon, macedonian feta
spiced pumpkin seeds, honey & thyme vinaigrette

-or-

Smoked Sablefish Chowder

double smoked bacon, wild mushroom

ENTRÉE

Ahi Tuna

roasted heirloom carrots, herbed fingerling potatoes
butternut squash espuma, citrus tuile

-or-

Angus Reserve 8oz Beef Tenderloin Steak

buttered potato fondue, roasted carrots
smoked onion marmalade
confit garlic foam, red wine jus

DESSERT

Tout Chocolate

chantilly almond milk, hazelnut crumble
coco tuile, chocolate financier
served with shortbread, macarons and
chocolates for the table

GLOWBAL

DINNER MENU F | \$90

TO START

Chilled Seafood Platters

prawns, oysters, mussels, tuna poke
calamari, seaweed salad

APPETIZER

Caesar Salad

chopped gem lettuce, fried capers
parmesan baked focaccia, maple smoked bacon

-or-

Smoked Sablefish Chowder

double smoked bacon, wild mushroom

ENTRÉE

Miso Marinated Sablefish

roasted heirloom carrots, herbed fingerling potatoes
butternut squash espuma, citrus tuile

-or-

Angus Reserve 8oz Beef Tenderloin Steak

buttered potato fondue, roasted carrots, smoked onion
marmalade
confit garlic foam, red wine jus

DESSERT

Tout Chocolate

chantilly almond milk, hazelnut crumble, coco tuile
chocolate financier

GLOWBAL

During the Festive Season, add a Turkey entree to any menu at no extra cost:

Boneless Turkey

oven roasted new potatoes, roasted root vegetables
apricot stuffing, cranberry sauce, turkey gravy

ADD ONS

Charcuterie & Cheese

selection of local and imported meats and cheese
marmalade, pickles, mustard
\$13pp

Safay Platters

Chef's selection
\$15pp

Chilled Platters

prawn cocktail, shucked oysters
chilled poached mussels, smoked salmon
\$18pp