

GLOWBAL

GROUP MENUS 2020

BRUNCH MENU A | \$31

Mini Donuts

-and-

Mini Berry Smoothie

COURSE ONE

Quinoa Salad

cucumber, avocado, tomato, almonds, goat's cheese
herb buttermilk dressing

COURSE TWO

Original Eggs Benedict

canadian back bacon, poached eggs, hollandaise sauce
potatoes hash, green salad, fruit salad

-or-

Smoked Salmon Eggs Benedict

smoked salmon, poached eggs, hollandaise sauce
potatoes hash, green salad, fruit salad

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability

LUNCH MENU B | \$38

APPETIZER + ENTRÉE

-or-

ENTRÉE + DESSERT

APPETIZER

Caesar Salad

belgian endive, baby romaine
croutons shaved parmesan, caesar dressing

ENTRÉE

Roasted Chicken

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

-or-

Pan Seared Salmon

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, citrus beurre blanc sauce

DESSERT

Berry Cheesecake

raspberry, blackberry compote, strawberry chantilly cream

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability

LUNCH MENU C | \$48

APPETIZER

Caesar Salad

belgian endive, baby romaine
croutons shaved parmesan, caesar dressing

-or-

Wild Mushroom Soup

chive & thyme truffle cream

ENTRÉE

Pan Seared Salmon

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, citrus beurre blanc sauce

-or-

Braised Beef Short Rib

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

DESSERT

Berry Cheesecake

raspberry, blackberry compote, strawberry chantilly cream

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability

DINNER MENU D | \$65

APPETIZER

Caesar Salad

belgian endive, baby romaine
croutons shaved parmesan, caesar dressing

-or-

Wild Mushroom Soup

chive & thyme truffle cream

ENTRÉE

Pan Seared Salmon

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, citrus beurre blanc sauce

-or-

Braised Beef Short Rib

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

DESSERT

Chocolate Bar

peanut butter chocolate bar, salted caramel ice cream

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability

DINNER MENU E | \$75

APPETIZER

Quinoa Salad

cucumber, avocado, tomato, almonds, goat's cheese
herb buttermilk dressing

-or-

Lobster Bisque

atlantic lobster, sourdough croutons, brandy crème fraiche

ENTRÉE

Pan Seared Striped Seabass

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, citrus beurre blanc sauce

-or-

Canadian Prime Beef Tenderloin

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

DESSERT

Chocolate Tart

chocolate and ginger tart, ginger ice and chocolate

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability

DINNER MENU F | \$95

TO START

Chilled Seafood Plater

tiger prawns, smoked salmon, oyster, tuna poke
albacore tuna tataki, seaweed salad, shrimp & soba salad
(cocktail sauce, mignonette sauce, horseradish, lemon wedge)

APPETIZER

Caesar Salad

belgian endive, baby romaine
croutons shaved parmesan, caesar dressing

-or-

Lobster Bisque

atlantic lobster, sourdough croutons, brandy crème fraiche

ENTRÉE

Miso Marinated Sable Fish

bok choy, shiitake mushroom, scallion chili compote

-or-

Canadian Prime Beef Tenderloin

glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

DESSERT

Chocolate Tart

chocolate and ginger tart, ginger ice and chocolate

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability

ADD ON

Artisan Bread & Butter

\$3 per person

Farmers Market Crudités

ranch, blue cheese, cucumber yogurt, hummus dips

\$8 per person

Charcuterie & Cheese Board

selection of local and imported meats & cheese
marmalade, mustard, crackers, dried fruit &
fruit preserves, spiced nuts

\$13 per person

Chilled Seafood Platter

tiger prawns, smoked salmon, oyster, tuna poke
albacore tuna tataki, seaweed salad, shrimp & soba salad
(cocktail sauce, mignonette sauce, horseradish, lemon wedge)

\$18 per person

OPTIONAL SIDE DISHES

Butternut Squash \$7

Mixed Vegetables \$7

Herb Mashed Potatoes \$7

Green Beans \$7

Brussels Sprouts \$9

GLOWBAL

exclusive of taxes & gratuity | items subject to seasonal availability