

appetizers

Specialty Bread Basket bottle per table with Homemade Assorted Dinner Rolls, Rosemary Focaccia, Lagidies & Flatbreads served with Whipped Butter & "My Mother's Olive Oil"

SALAD

Baby Arugula & Fennel Salad with Heirloom Beets, Haricots & Light Feta Cheese in Citrus Vinaigrette

Cucumber Wrapped Arugula & Endive Salad with Fresh Berries, Sliced Almonds & Cranberry Vinaigrette Dressing ●/●

Baby Spinach & Shiitake Mushroom Salad with Roasted Pear & Sherry Vinaigrette ●/●

Arugula Salad with Walnuts, Red Onion, Stilton & Sundried Cherries with Balsamic Vinaigrette ●

Spinach, Pear & Endive Salad with Pumpkin Seeds & Sundried Cranberries with Roasted Garlic Honey Lemon Dressing ●

Heirloom Red & Golden Beet Carpaccio with Arugula, Goat's Cheese & Pecans in a Citrus & Shallot Vinaigrette ●

SOUP

Maple Butternut Squash Soup ●/●

Chestnut & Lentil Soup
with Crème Fraîche & Apple Crisps ●

Roasted Red Pepper ●

Carrot & Parsnips with Fresh Orange ●

Curried Cauliflower Puree with Diced Potatoes & Coconut Milk ●

Creamy Wild Mushroom & Tarragon ●

Smoked Tomato Bisque with a Hint of Gin ●

main entrées

BEEF/VEAL

Dijon & Steak Spice Marinated Prime Rib Roast with Au Jus

Grilled Angus Beef Strip Loin rubbed With Dijon & Herbs served with a Port Wine Reduction

Grilled Balsamic Marinated Rib Eye Steak ●

Slow Braised Boneless Beef Short Ribs in Red Wine Sauce

Grilled Beef Tenderloin with Port Wine Reduction

Scallopini of Veal in a Marsala Mushroom Wine Sauce

Grilled Provimi Veal Chop with Balsamic Shallots ●

CHICKEN

Grilled Boneless Cornish Hen P&P Style with Lemon & Oregano Sauce (half hen) ●

Chicken Supreme Stuffed with Baby Spinach, Mushrooms & Sun Dried Tomatoes in White Wine Herb Sauce

Roasted Chicken Supreme with White Wine Sauce

Chicken Supreme stuffed with Roasted Red Pepper & Mascarpone with Basil Beurre Blanc ●

FISH

Grilled Salmon Filet with Sun Dried Tomatoes & Caper Cream Sauce ●

Baked Sole stuffed with Spinach, Feta & Olive Oil With Mediterranean Salsa ●

Grilled Seabass with Citrus Glaze ●

Miso & Sake Glazed Halibut ●

VEGETARIAN

Roasted Red Pepper Medallions stuffed with Lentils & Cauliflower with Red Pepper Coulis ●/●

Grilled Vegetable Strudel with a Tomato Chutney ●

Eggplant & Heirloom Tomato Tower layered with Fiore De Latte

Add-on to Main Entrée

Jumbo Prawns 2 pieces ●

Grilled Shrimp Skewer 3 pieces ●

Lobster Tail ●

Grilled Seafood Skewers with Shrimp, Scallops & Sword Fish ●

sides

Roasted Sweet Potato Medallions ●/●

Roasted Fingerling Potatoes with Sea Salt ●/●

Garlic Whipped Mashed Potatoes ●

Herb Roasted Potatoes ●

Basmati Rice Pilaf with Confetti Vegetables ●/●

Wild Rice with Fine Herbs ●/●

Steamed Asparagus
with Citrus Infused Extra Virgin Olive Oil ●/●

Sautéed Green Beans ●/●

Steamed Vegetable Bundle ●/●

Sautéed Broccolini ●/●

dessert

Chocolate Molten Lava Cake with Raspberry Coulis

Warm Apple Blossom Drizzled Served with Vanilla Bean Ice Cream

Dessert Platter

Cookies, Squares, Biscotti & Mini Pastries

Lemon Butter Tart with Berries ●

Vanilla Bean Crème Brûlée

Passion Fruit Mixed Berry Parfait encased in White Chocolate

Flourless Chocolate Cake ●

Chocolate Mousse in a White Chocolate Tower

Warm Lemon Ricotta Cheesecake Baklava