

# DINNER...

Prices are based on a minimum of 10 guests.

Beverages, dishes & cutlery available

Taxes & Service extra

Prices are subject to change without notice



## **HOMEMADE SOUPS**

#### \* Cream of Leek and Potato

A classic soup with our own added ingredients to enhance the rich flavour

# \* Cream of Carrot Soup with Fresh Ginger

A rich carrot soup with fresh gingerroot. The color is amazing but the taste is even better!

# \* Cream of Broccoli and Red Pepper Soup

A satisfying blend of broccoli and colourful red pepper

# \* Cream of Potato, Beet and Apple Soup

Vibrant both in colour and flavour, this is an inspiration from the Green Isle

# \* Cream of Vegetable Soup

Sautéed fresh seasonal vegetables, simmered in our homemade chicken stock, pureed with our own garden fresh herbs and served with a three cheese crouton

# \* Roasted Cauliflower Soup

Fresh cauliflower roasted with onions and garlic in virgin olive oil, and simmered with fresh vegetables, pureed to a silky smoothness. Out of this world!

#### \* Fire Roasted Red Pepper Soup

A creamy soup flavoured with fire roasted red peppers, roasted garlic and potatoes

#### \* Roasted Tomato and Fennel Soup

A smooth but intensely flavoured blend of roma tomatoes, vegetable stock and fresh fennel puréed and seasoned to Italian bonissimo!

## \* Cream of Asparagus and Brie

The king of our soups.... there is absolutely nothing finer than asparagus and brie

#### \* Mushroom Bisque with Wild Mushrooms and Fresh Tarragon

One of our best.... smooth with the depth of flavour of wild mushrooms

### \* Southern Corn Chowder

A hearty medley of vegetables including sweet corn and potatoes, chervil nutmeg and bay leaves. A real "tummy warmer!"

#### \* Fresh Tomato Basil Soup

Garden Roma tomatoes and fresh basil are a winning combination



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# SOUPS (continued)

# \* Hearty Minestrone

Seasonal chunky vegetables slow cooked in our own broth

### \* Butternut Squash Soup (with Gorgonzola Cream)

A bright yellow coloured soup made with butternut squash, leeks and fine herbs, garnished with a swirl of gorgonzola cream (optional)

# \* Oriental Shrimp and Lemon Soup

Exotic oriental flavours of fresh lemon, shrimp and fresh herbs with mini pasta noodles

#### \* Maritime Seafood Chowder

Creamy blend of assorted fish and shellfish in this old favourite

# \* Chilled Gazpacho

A refreshing tomato-based vegetable soup, traditionally served cold, originating in the southern Spanish region of Andalucía

## FRESH FROM THE GARDEN

## \* Multicoloured Garden Salad

With three types of lettuce, spinach, red cabbage, tomatoes, cucumber, green onions, endives, toasted almonds & raisins in a tangy, pink speckled vinaigrette. A House Specialty!

#### \* Tomato & Basil Salad

Sliced Roma tomatoes, Bocconcini cheese, and fresh basil in a light, lemon vinaigrette

#### \* Tomato, Onion & Blue Cheese Salad

Sliced beefsteak tomatoes, red onions and blue cheese served with our special vinaigrette. A taste of the bistro fare

# \* Spinach Salad with Oranges, Cranberries, Glazed Pecans, Goat Cheese and Poppy Seed Dressing

Fresh spinach, red onion, mushrooms, dried cranberries, supremes of fresh oranges, glazed pecans, and crumbled goat cheese, topped with our speckled orange poppy seed dressing



#### FRESH FROM THE GARDEN (continued)

# \* Spinach Salad with Crispy Bacon, Fresh Mushrooms, Dates & Strawberries or Mangoes (seasonal)

The old classic with more and served with an orange poppy seed dressing

#### \* Old Fashioned Herbed Potato Salad

Hand cut potatoes, crisp celery, green onions, sweet red, yellow, green peppers, and fresh herbs marinated in a zesty aioli

# \* Roasted Beet, Peach and Bocconcini Salad (seasonal)

Fresh beets, and mixed greens, with fresh sliced peaches, chopped pistachio nuts, pearl bocconcini cheese in a balsamic vinaigrette. What colour, what flavour!

# \* Rocky Mountain Salad

A medley of fresh vegetables over lettuce with apples & peanuts in a creamy herbed ranch dressing

#### \* Warm Salmon Salad with Asparagus

Warm salmon medallions with tips of fresh asparagus on a bed of lettuce with a lemon dill vinaigrette

#### \* Tinhorn Creek Salad

A medley of mixed greens, celery, green onions, gouda cheese, honeydew melon balls, sliced strawberries, mango and pecans in our tangy pink speckled vinaigrette

#### \* Broccoli Salad with Fresh Oranges

Fresh marinated broccoli with red peppers, fresh orange segments, raisins with crisp diced bacon in a tangy raspberry vinaigrette

#### \* Caesar Salad

Crisp leaves of romaine, freshly grated Parmesan cheese, and homemade croutons in our very secret, creamy dressing. Now this is how a Caesar should taste!



## FRESH FROM THE GARDEN (continued)

# \* Crunchy Asian Salad

Featuring shredded cabbage, peppers, edamame, avocado, mango, toasted almonds and ramen noodles, in a honey sesame vinaigrette

# \* Marinated Asparagus with Orange Vinaigrette

Fresh marinated asparagus served on a bed of leaf lettuce & garnished with fresh oranges

# \* Green Beans with Red Peppers, Mushrooms and Lemon

Fresh mushrooms, fresh green beans, and red pepper in a tart lemon vinaigrette

# \* Beetroot and Apple Salad with a Sesame Herb Vinaigrette

Fresh sliced beets and sliced apples topped with a julienne of carrots and toasted sesame seeds – a deliciously colourful salad!

#### \* Antipasto Salad

A pasta salad with Italian salami and fresh marinated vegetables; a real winner!

# \* Mixed Green Salad with Beets, Maple Toasted Pecans, Oranges and Bocconcini

This magnificent combination is topped with a housemade balsamic vinaigrette

#### \* Greek Salad

Marinated vegetables served on a bed of lettuce and garnished with kalamata olives and feta cheese

### \* Corkscrew Pasta Salad

Tricolour fusilli pasta, mushrooms, julienne of red peppers, green onions, fresh basil, parmesan cheese, in a balsamic vinaigrette

### \* Thai Noodle Salad with Roasted Vegetables

Shanghai noodles tossed in a medley of fresh Napa cabbage, red bell peppers, green onions, carrots, peanuts and chopped fresh cilantro in a honey ginger vinaigrette



# MAIN ENTRÉE POULTRY

\* Honey Glazed Breast of Chicken with Orange and Sherry Sauce Our signature entrée... boneless breast of tender chicken baked in a sauce of honey, grain mustard and sherry and garnished with segments of fresh oranges

# \* Chicken Dijonnaise

Boneless breast of tender chicken, baby onions and crispy bacon in a light cream sauce flavoured with Dijon mustard. The sauce renders this dish memorable!

\* Breast of Chicken with Sautéed Mangos, Mango Basil Cream Sauce Tender whole breast of chicken, topped with freshly sautéed slices of mango and served in a peppery mango basil cream sauce. A taste of the Caribbean

## \* Coq au Vin

A French classic of sautéed breast and thigh of chickens with red wine, baby pearl onions, fresh mushrooms and herbs

# \* Stuffed Breast of Chicken, Sauce Suprême

Boneless breast of tender chicken filled with veal and herbs, cooked to perfection in a mushroom cream sauce

#### \* Maple Breast of Chicken with Bacon

Real Québec Maple syrup, sautéed bacon and fresh herbs give this chicken a mild sweet taste

#### \* Breast of Chicken with a Three Mushroom Madeira Sauce

Boneless breast of tender chicken, served with a classic creamy three mushroom Madeira sauce, which is an island of Portugal

## \* Chicken Phyllo with Orange and Ginger Sauce

Individually phyllo wrapped breast of chicken, with a sauce of orange and fresh gingerroot

## \* Breast of Chicken Normande with Apple Brandy Sauce

Boneless breast of tender chicken, served with sautéed apple slices in a brandy sauce; using France's famed Calvados. Superb!

#### \* Breast of Chicken Stuffed with Ricotta Cheese and Sundried Tomato

Tender boneless breast of chicken with a savoury basil ricotta stuffing and served in a fresh basil rosé sauce.



### POULTRY (continued)

# \* Breast of Chicken with Mushrooms and Fresh Tarragon

Boneless breast of tender chicken, served with sautéed mushrooms and fresh tarragon in a light garlic cream sauce. Outstanding flavour!

## \* Stuffed Turkey Breast Lafleur

Tender breast meat wrapped around a special cornbread stuffing, served with a cranberry Velouté sauce. A real holiday treat!

## \* Stuffed Turkey Breast Florentine

Tender breast meat filled with spinach, crispy bacon, fresh mushrooms and fine herbs and served in a mushroom sauce

# \* Turkey Scaloppini Marsala

Fillets of breast sautéed with herbs and served in a mushroom marsala sauce

# \* Turkey Escalope Cordon Bleu

Escalopes of white breast meat, black forest ham and fontina cheese served in an herbed jus with fresh mushrooms

#### \* Vegetable Stuffed Breast of Turkev with Fresh Ginger

A medley of fresh vegetables enclosed in white breast meat and served in a light sauce of ginger and lemon

# BEEF

## \* Roast Sirloin of Beef au Jus

We tie our own sirloin roast to ensure you get only the most tender and juicy beef. Served with a natural beef jus and horseradish.

# \* Sirloin of Beef Stroganoff with Fresh Herbs

Seared morsels of tender sirloin combined with mushrooms, herbs and spices in this delicious classic

## \* Beef Bourguignon

The classic ragoût of beef and red wine in the Bouquet Garni tradition

#### \* Filet Mignon au Jus

Charcoal grilled 6 oz. filet mignon, sliced and served with a natural beef jus



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#### **VEAL**

# \* Veal Escalopes with Lobster and Fontina/Provolone Cheese

Escalopes of baby veal, covered in fontina/provolone cheese, topped with lobster and served in a Marsala sauce

#### \* Veal Marsala with Mushrooms

A classic – mild-fed veal with sautéed mushrooms in a Marsala sauce

# \* Veal Escalope Parmigiana with Tomato and Asparagus

Tender veal scallops, coated with herbed bread crumbs and served on a bed of our own tomato sauce and topped with spears of fresh asparagus.

# \* Veal Rib Roast with a Creamy Mushroom Madeira Sauce

Individual yeal rib chops, spiced and grilled, and served with a creamy Madeira sauce

## FISH AND SEAFOOD

# \* Baked Salmon Filets with Ginger and Pink Peppercorn Sauce

Boneless filets of fresh Atlantic salmon served with a savoury sauce of fresh gingerroot and pink peppercorns

## \* Salmon en Croûte with Lemon Almond Stuffing

Boneless filets of fresh Atlantic salmon, filled with a lemon almond stuffing and encased in our homemade puff pastry; served with a lemon herb Velouté

#### \* Fresh Salmon Wrapped Phyllo with Honey-Mustard Sauce

Boneless filets of fresh Atlantic salmon with shaved fennel, wrapped in phyllo, and served with our homemade honey-mustard sauce

## \* Asian Glazed Salmon

Fresh Atlantic boneless individual salmon filets marinated and baked in a flavourful Asian sauce

# \* Marinated Swordfish Steak with Tropical Salsa

Firm fleshed swordfish steaks marinated with an Asian flavour, grilled to juicy perfection and served with our homemade colourful fresh fruit salsa

# \* Cold Poached Atlantic Salmon in Individual Portions with Tarragon Dill

A beautiful platter of poached Atlantic Salmon, garnished with a seascape motif



#### FISH (continued)

## \* Pistachio Crusted Sable Fish

This delicate, buttery textured white fish also known as black cod, is encrusted in ground pistachio nuts, and fresh herbs, and flavoured with a hint of lime; simple, sophisticated and full of flavour!

#### **LAMB**

# \* Baked Marinated Leg of Lamb

Roasted to tender perfection with herbs, boneless and sliced, served in its own mint flavoured jus

#### \* Grilled Rack of Lamb

Tenderloin cut lamb racks marinated with olive oil, garlic, fresh mint and grain dijon mustard, grilled on the BBQ, sliced between the ribs and served on the bone. Delicious!

# \* Grilled Lamb Chops

Tender lamb chops marinated with olive oil, garlic, fresh mint and grain dijon mustard, and grilled on the BBQ

#### **PASTA**

## \* Eggplant Lasagna

Layers of eggplant, mozzarella cheese and fresh herbs with a housemade tomato sauce - a real Italian treat!

## \* Roasted Vegetable Lasagna

Layers of lasagne noodles, housemade tomato sauce, ricotta cheese, and roasted vegetables with fresh herbs; made with amore!

# \* Five-Star Classic Lasagna

Layers of lasagne noodles, housemade tomato sauce, ricotta cheese, and meatballs with fresh herbs. True and authentic, absolutely the best!

#### \* Baked Penne with Tomatoes, Mushrooms and Bacon

Fresh penne pasta baked in a zesty tomato sauce with crispy bacon and fresh mushrooms, baked au gratin with a three cheese blend



## PASTA (continued)

# \* Penne Pasta with Roasted Vegetables and Homemade Tomato Sauce

Penne pasta is tossed in our own rich tomato sauce enhanced with a variety of freshly roasted vegetables and fresh basil.

#### \* Veal Ravioli Romanoff

Ravioli pasta with cream, housemade tomato sauce, crushed black peppercorns, shallots, sautéed fresh mushrooms and of course a touch of Russian vodka

# \* Spinach and Cheese Rotolo Pasta with Cardinale Sauce

Disk, roulade shaped rotolo pasta, stuffed with spinach and cheese and served with our housemade tomato cardinale sauce

# \* Heart-Shaped Medaglioni Pasta

Fresh pasta stuffed with ricotta cheese and spinach and served with our housemade tomato cardinale sauce

#### \* Ravioli Stuffed with Butternut Squash

Mini ravioli stuffed with butternut squash, napped with our housemade rosé sauce and topped with fresh parmesan cheese

#### **PORK**

# \* Stuffed Roast Pork Loin with a Pear Port Sauce

A butterflied pork loin roast filled with an apple, apricot and fresh herb stuffing, rolled and served with a smooth pear port sauce

## \* Pork Loin Roast with Rosemary Orange Sauce

Marinated with fresh rosemary and garlic seared and served with an orange rosemary sauce

#### \* Sweet and Sour Pork

Oh my goodness! Crispy cubed pork loin is tossed with green, yellow and red bell peppers, fresh pineapple, carrots, fresh mushrooms, mini-corn, green onions, and garlic in a sweet and sour sauce traditional to Hong Kong

#### \* Pork Parmesan

A delicious version of a classic Italian dish, with housemade tomato sauce, parmesan cheese and fresh herbs



#### **VEGETARIAN OPTION**

# \* Mushroom Crêpes

French style crêpes filled with mushrooms and herbs, topped with a creamy mushroom sauce

# \* Eggplant Parmesan

Layers of grilled eggplant, housemade tomato sauce, cheeses and fresh Italian herbs. Definitely comfort food!

### AS AN ASIDE

#### \* Baked Rice Pilaf with Wild Rice

Oven baked long grain rice, cooked in our own chicken stock, and combined with wild rice and fresh herbs

# \* Savoury Oven Roasted Potatoes

Sculpted potatoes roasted to golden brown with a special spice blend

# \* Baked Stuffed Fingerling Potatoes

Baked Idaho potatoes filled with real bacon bits, sour cream, Parmesan cheese and fresh herbs

## \* Grilled Vegetable Stacks

Portobello mushrooms, eggplant, onion, zucchini – all marinated in an herbed balsamic marinade, grilled and stacked with tomato and cheese and skewered with a fresh stalk of rosemary. A towering taste sensation!

# \* Marinated Green Beans with Celery and Water Chestnuts

A taste of the Orient in this special dish

# \* Green Beans with Mushrooms, Lemon and Julienne of Red Pepper

Beans cooked al-dente, sautéed fresh mushrooms, lemon zests and julienne of red peppers

## \* Fresh Asparagus with Roasted Red Pepper Sauce (seasonal)

Tender stocks of steamed asparagus in a light wine cream sauce, flavoured with home roasted red peppers

#### \* Fresh Asparagus with Lemon Dill Sauce (seasonal)

Fresh asparagus served with a light lemony butter sauce and fresh dill



## ASIDES (continued)

# \* Stuffed Tomatoes Florentine with Spinach and Ricotta Cheese

Hollowed out whole roma tomatoes filled with spinach, ricotta cheese, toasted pecans, fresh herbs and freshly grated Parmesan cheese

# \* Carottes Vichy à la Menthe

Butter glazed corrugated carrots with orange and fresh mint

# \* Spiced Butter Glazed Carrots with Pecans

Bâtonnets of carrots with a spicy butter glaze and topped with toasted pecans

## \* Honey Bourbon Carrots

Bâtonnets of carrots with a honey bourbon glaze

# \* Broccoli Amandine with Roasted Red Pepper

Tender broccoli florets with fresh lemon zests and a julienne of fire roasted red peppers, sprinkled with toasted almonds

# \* Baked Butternut Squash with Apples and Maple Syrup

A scoop of butternut squash topped with slices of sautéed apple and drizzled with real Quebec maple syrup

## \* Mediterranean Style Spaghetti Squash

Baked spaghetti squash tossed with sautéed onions, garlic, tomatoes, feta cheese, black olives and fresh basil

#### \* Oven Roasted Vegetables

A variety of fresh seasonal vegetables, such as sweet potatoes, parsnips, carrots, potatoes and peppers, slow roasted in olive oil, herbs and spice with a splash of balsamic vinegar to enhance their delicious flavour

# \* Fresh Sautéed Seasonal Vegetables

A variety of fresh seasonal vegetables sautéed in butter and finished in the oven

# \* Julienne of Vegetables wrapped in Grilled Zucchini

Julienne of leek, carrot and sweet peppers wrapped in grilled zucchini with a hint of aged balsamic vinegar

#### \* Fresh Green Bean and Mushroom Sauté

Fresh green beans and julienned carrots are sautéed with fresh mushrooms and sliced onions in a host of savoury herbs and spices



#### ASIDES (continued)

#### \* Sweet Potato Crunch

A delicious side dish; it's brightly coloured, smooth in texture and covered with a brown sugar pecan crumble

## **HOW SWEET IT IS...**

# \* Silky Cheesecake with Three Berry Compote

The ultimate cheesecake – a soft silky cheesecake baked on a chocolate crust and served with fresh fruit compote of strawberries, blueberries and raspberries marinated in Peach Schnapps

#### \* Cheesecakes Extraordinaire

Chocolate Amaretto, Sunsational Lemon, Café au Lait, Apple Cinnamon, Turtle, Daiquiri, Blueberry, Strawberry, Pumpkin...

#### \* Sunsational Lemon Cheesecake

A velvety smooth, surprisingly light tangy cheesecake baked on a graham crust, and topped with a translucent lemon glaze. Yumminess on your fork!

## \* Deep Dish Apple Crumb Pie with Pecans à la Mode

An apple pie with a twist - made with sour cream and roasted pecans served with French vanilla ice cream

## \* French Lemon Pie or Tartlets

We persuaded an old French chef to reveal his secret recipe... for lemon pie lovers!

# \* Four Berry Streusel Pie

Made with strawberries, raspberries, blueberries and rhubarb, topped with a brown sugar oat streusel.

## \* Old Fashioned Rhubarb, Strawberry and Apple Pie

A delightful combination of tart and sweet; this cacophony of fruit will satisfy every time



### DESSERTS (continued)

### \* Tarte Tatin with Caramelized Apples and Pears, à la Mode

A French delicacy with a puff pastry crust, cooked in a special copper Tatin pan, open faced on the stovetop to caramelize the fruit. We serve this with French Vanilla Ice Cream

#### \* "To die for" Chocolate Pie

Creamy semi sweet chocolate filling on a chocolate crumb crust served with a Crème Anglaise. "Absolutely irresistible" is an understatement!

#### \* Black Forest Cake

An authentic recipe we acquired on our travels to the Black Forest in Germany

# \* "Sudden Death" Chocolate Cake with Chocolate Mousse, Chocolate Ribbons and Curls

Our signature dessert. A layered wonder of moist chocolate cake, with French chocolate mousse frosted with a chocolate ganache and decorated with chocolate ribbons and curls. A chocolate lover's dream! You may choose to personalize your cake with an edible keepsake chocolate plaque.

#### \* Mocha Cake filled with Mocha, Chocolate or Coffee Mousse

A moist rich cake made with coffee and chocolate frosted with a real French mocha buttercream.

#### \* Chocolate Lava Cake

This little individual cake is baked to a crisp outside and a soft- centered warm inside that acts like a sauce. It is served with a fresh berry coulis and garnished with a white chocolate curl. Simply amazing!

#### \* Kris Kringle Ice Cream Cake with Hot Caramel Sauce

A festive ice cream cake layered with pear mincemeat and topped with hot butterscotch sauce. A real winner for Holiday entertaining

### \* Citrus Lemon-Orange Cake with Lemon Buttercream

A moist gold cake flavoured with fresh citrus fruits, filled and frosted with a real French lemon buttercream



## DESSERTS (continued)

\* Strawberry Chocolate Truffle Ice Cream Cake with Hot Fudge Sauce Strawberry and vanilla ice cream with a middle and top layer of rich chocolate brownie, drizzled with homemade hot fudge sauce. WOW!

# \* Lemon Blueberry Cake with Lemon Cream Cheese Icing

Lemon flavoured cake studded with fresh blueberries and topped with a lemon cream cheese icing.

# \* Spicy Carrot Cake

A moist cake with raisins, cinnamon, ginger, allspice, topped with cream cheese icing and grated fresh nutmeg. A great recipe from a great friend!

# \* Spiced Pumpkin Layer Cake with Roasted Pecans

A gingery glazed nut topping, and brown butter spiked cream cheese frosting are the finishing touches for this spectacular treat.

## \* Red Velvet Cake with Cream Cheese Icing

This is a moist, light and fluffy cake, red in colour due to the all natural beetroot used in the recipe. It hails from New York city's famous Waldorf Astoria Hotel.

## \* Poire "Belle Hélène"

A classic French dessert of a poached pear nested in French vanilla ice cream, and richly coated with hot fudge sauce

### \* Poire "Belle Sainte Ann"

A classic French dessert of a poached pear in housemaid puff pastry, nested in French vanilla ice cream, and richly coated with hot butterscotch sauce

#### \* Mascarpone Crêpes with Fresh Fruits and Coulis

Homemade crêpes wrapped around Mascarpone cheese topped with fresh seasonal fruit and served with a fresh fruit coulis

#### \* Fresh Fruit Salad

Fresh seasonal fruit presented in a sculpted watermelon - a showpiece platter



# DESSERTS (continued)

# \* Fresh Fruit Barquettes

Sweet 'Gold' pineapple boats topped with fresh cantaloupe and honeydew melon balls, garnished with red and green grapes and strawberries (in season)

#### \* Fresh Fruit Brochettes

Bite-sized pieces of fresh seasonal fruit all skewered on a honeydew melon - this is sure to make an impression

# \* Showpiece Platter of Fresh Sliced Seasonal Fruits

A magnificent arrangement of a variety of fresh seasonal fruits presented on our mirrored platter

#### \* Fresh Fruit Platter with Dark Chocolate Sauce

A magnificent presentation of cut fruit on our special mirrors accompanied by a basin of warmed French dark chocolate for "plunging"

# \* Chocolate Dipped Strawberries and our own Special "Tuxedoes"

Fresh strawberries coated in rich, French chocolate. For the elegant occasion, we can dress them up in a chocolate tuxedo

#### \* Miniature French Chocolate Éclairs

Made in the French tradition with your choice of pastry cream or Chantilly

## \* Assorted Dessert Squares and Tartlets

An assortment of homemade squares and tarts such as; Chocolate Mint Fudge Fantasies, Lemon Shortbread Jewels, Chocolate Pecan Caramel Deliriums, Cranberry Chocolate Chunk Temptations, Millionaire Shortbread, Georgia Pecan Tarts, Bellevue Bars, Old Fashioned Date Squares, Chocolate Pecan Madness, Sour Cherry Squares, Lemon Tarts, Chocolate Moments and more....

# \* Trippple Chocolate Brownie Pizza

Wedges of the world's most fudgy brownies with toasted pecans and drizzled with white chocolate

## \* Miniature Cupcakes

Moist white cupcakes, frosted with a zesty lemon French buttercream, in various colours such as pink, blue and yellow, and chocolate cupcakes frosted with french chocolate mouss

#### \* Cheesecake Tartlets

A soft silky cheesecake in homemade tartlet shells, topped with fresh fruit and berries



## DESSERTS (continued)

# \* Chocolate Cake Pops

These bring the kid out in all of us... Picture moist chocolate cake, dipped in chocolate, all on a stick, and drizzled with white chocolate. Your mouth will burst with excitement guaranteed.

## \* Fresh Fruit Tartlets

Homemade tartlet shells filled with vanilla flavoured pastry cream and topped with apricot glazed fresh sliced fruit or berries

## \* Chocolate Moments

Miniature dark chocolate brownies in silver cups topped with chocolate chips. A "moment" to sayour!



## **OUR CHEF'S SUGGESTIONS...**

**DINNER** # 1

**Multicoloured Garden Salad** 

Honey Glazed Chicken with Orange and Sherry Sauce

**Baked Rice Pilaf with Wild Rice** 

**Spicy Butter Glazed Carrots with Pecans** 

**Chocolate Amaretto Cheesecake** 

Coffee, Tea, Rolls and Butter

\$37.60 per person

#### **DINNER** # 2

**Greek Salad with Kalamata Olives and Feta Cheese** 

**Baked Marinated Leg of Lamb** 

(Price subject to market value)

**Baked Stuffed Potatoes** 

Green Beans with Mushroom and Lemon

**Old Fashioned Apple Crumb Pie with Pecans** 

Coffee, Tea, Rolls and Butter

\$45.90 per person



## DINNER #3

Spinach Salad with Crispy Bacon, Fresh Mushrooms, Dates & Strawberries

Roast Sirloin of Beef au Jus

**Savoury Oven Roasted Potatoes** 

**Broccoli Amandine with Red Pepper** 

Silky Cheesecake with Fresh Fruit Compote

Coffee, Tea, Rolls and Butter

\$38.95 per person

#### DINNER # 4

Marinated Asparagus with Fresh Oranges

Stuffed Turkey Breast Florentine
Baked Rice Pilaf with Wild Rice
Fresh Green Bean and Mushroom Sauté
Miniature French Chocolate Éclairs

Showpiece Platter of Fresh Sliced Seasonal Fruits

\$42.45 per person

Coffee, Tea, Rolls and Butter



#### DINNER # 5

Spinach Salad with Oranges and Poppyseed Dressing

Veal Escalopes with Lobster and Fontina Cheese, Sauce Marsala (Price subject to market value)

**Baked Rice Pilaf with Wild Rice** 

**Grilled Vegetable Stacks** 

Strawberry Truffle Ice Cream Cake with Hot Fudge Sauce
Chocolate Dipped Strawberries and our own special "Tuxedoes"

Coffee, Tea, Rolls and Butter

\$48.95 per person

#### **DINNER** # 6

Mushroom Bisque with Wild Mushrooms and Fresh Tarragon

**Multicoloured Garden Salad** 

**Baked Salmon Filets with Ginger and Pink Peppercorn Sauce** 

**Baked Rice Pilaf with Wild Rice** 

**Broccoli Amandine with Red Pepper** 

"Sudden Death" Chocolate Mousse Cake with Chocolate Curls

Coffee, Tea, Rolls and Butter

\$43.90 per person

<sup>\*</sup> These menus are suggestions only. Feel free to choose any combination to create your own special meal. Our minimum order is for 10 persons.

<sup>\*</sup> Service, rental equipment, delivery (if required) and taxes are extra.