

Menu 1

APPETIZER

Butternut Squash and Spinach Soup

or

Mixed Greens, balsamic vinaigrette

MAIN

Salmon Fillet, market vegetables, rice

or

Chicken Tarragon Pasta, mushrooms, broccoli, tarragon cream sauce

or

Wiener Schnitzel, roasted potatoes, mixed greens, cranberry compote

DESSERT

Strawberry Crêpe Romanoff

or

Toblerone Chocolate Mousse Cake

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Served with Coffee or Tea

\$40

Plus taxes and gratuity.

Menu 2

APPETIZER

Apricot Tree Salad, mixed greens, almonds, dried apricots,
carrots, blue cheese, citrus dressing

or

Potato and Leek Soup

MAIN

Chicken Breast, rice, market vegetables, ginger sweet soya sauce

or

Arctic Char Fillet, market vegetables, wasabi mashed potato,
lemon butter sauce, pickled ginger

or

Pork Chop, mushroom risotto, broccolini, Dijon mustard sauce

DESSERT

Lemon Strawberry Crêpe, strawberry sorbet

or

Apricot Strudel, vanilla sauce

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Served with Coffee or Tea

\$42

Plus taxes and gratuity.

Menu 3

APPETIZER

Wild Mushroom Soup, fresh herbs, thyme espuma

or

Arugula Salad, poached pears, blue cheese, walnuts, prosciutto crisps

or

Smoked Salmon, cucumber carpaccio, dill sour cream,
cherry tomatoes, red onions, pita

MAIN

Lamb Shank, mushrooms, tomatoes, roasted garlic
mashed potatoes, market vegetables

or

Chicken Breast, Herb potatoes, broccolini, mushroom sauce

or

Wiener Schnitzel, roasted potatoes, mixed greens, mushroom sauce

or

Pickarel Fillet, rice, market vegetables, lemon butter sauce

DESSERT

Toblerone Chocolate Mousse Cake

or

Crêpe Romanoff

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Served with Coffee or Tea

\$48

Plus taxes and gratuity.

Menu 4

APPETIZER

Cream of corn soup, baby scallop, dark chocolate, jalapeno

or

Goat Cheese Brûlée, almond coated, radicchio, endive,
arugula, balsamic glaze

MAIN

Rack of lamb in marsala jus, red lentil mashed with vegetables

or

Seafood pasta; angel hair pasta, scallop shrimps, mussel, fish,
spinach, green peas, and mushroom in herb pesto

or

Pistachio crusted halibut fillet, with black rice risotto,
shiitake mushroom

DESSERT

Salted Caramel Brûlée

or

Dark Chocolate Mousse, espresso sabayone

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Served with Coffee or Tea

\$54

Plus taxes and gratuity.

STARTERS

Priced per piece, 12 pieces minimum order per item

Warm Brie Tart, phyllo basket, brie cheese, poached pears, walnuts, dried apricots
2.5 / piece

Tomato Bruschetta, garlic aioli, mozzarella cheese
3 / piece

Mushroom Bruschetta, herbed goat cheese, fresh thyme, olive oil
3 / piece

Smoked Salmon Roll, Sour cream, cream cheese, dill, red onion, capers
3 / piece

Shrimp Skewers (3 shrimp), apricot glazed
5 / piece

Prosciutto Profiterole, garlic aioli, arugula, cherry tomato, brie cheese
4 / piece

SHARED PLATTERS

\$6 per order, 4 orders minimum per item

- ▶ Fried Calamari, dipping sauce
- ▶ Hummus, toasted pita, sweet peppers, olives
- ▶ Smoked Salmon, toasted pita, red onions, dill sour cream, fried capers
- ▶ French Onion Dip, tortilla chips
- ▶ Antipasto, prosciutto ham, grilled portobello, grilled eggplant, marinated seafood