

The following five menus are samples. If these menus are not what you are looking for we would be happy to design a menu that is perfect for your group.
All menus come with all cutlery, plates and or bowls, paper napkins, water glass, coffee cup and one server per 20 guests.

Ala Carte #1

Garden Salad

Or

Cream of Asparagus Soup

Y

Breast of Chicken Stuffed with Spinach with Mushroom Demi Glace

Or

Grilled Sockeye Salmon with Basil Pesto on Red Pepper Puree

Entrées are served with Garlic Mashed Potato and Seasonal Vegetables

Y

New York Style Cheesecake

Fresh Bread and Butter

Coffee or Tea and Ice water

Ala carte #2

Duck and Orange Pate with Red Currant Jelly Coulis

Y

Caesar Salad with Polenta Croutons

Y

Grilled New York Steak with Green Peppercorn Demiglace

Or

Macadamia Nut Crusted Mahi Mahi with Passion Fruit Butter Sauce

Entrées are served with Garlic Mashed Potato and Seasonal Vegetables

Y

Lemon Tuille filled with Whipped Cream and Fresh Berries

Fresh Bread and Butter

Coffee or Tea and Ice water

Ala Carte #3

Steamed Mussels with Herb Tomato Broth

Y

Seafood Mixed Grill with Trio of Salsa
Salmon, Halibut and Prawn with Corn, Mango and Fresh Tomato Salsas

Served with Herbed Brown Rice and Seasonal Vegetables

Y

Vanilla Crème Brulee

Fresh Bread and Butter

Coffee and Tea and Ice water

Ala Carte #4

Tomato Dill Soup
Or
Garden Salad

Y

Mixed Pasta
Tortilini ala Panna, Penne Basilico, Lingini Vongole
Garlic Toast

Y

Fresh Fruit Flan

Coffee and Tea and Ice water

Ala Carte #5

Seared Breast of Chicken with Creole Sauce
Served with Risole` Potato and Green Salad

Y

White Chocolate Mousse with Raspberry Coulis

Fresh Bread and Butter

Coffee and Tea and Ice water