

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" 2

SALAD 6

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 5

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 24

Grilled Angus Beef Strip Loin rubbed With Dijon & Herbs served with a Port Wine Reduction 25

Grilled Balsamic Marinated Rib Eye Steak ● 25

Slow Braised Boneless Beef Short Ribs in Red Wine Sauce 18

Grilled Beef Tenderloin with Port Wine Reduction 34

Scallopini of Veal in a Marsala Mushroom Wine Sauce 20

Grilled Provimi Veal Chop with Balsamic Shallots ● 30

CHICKEN

Grilled Boneless Cornish Hen P&P Style with Lemon & Oregano Sauce (half hen) ● 14

Chicken Supreme Stuffed with Baby Spinach, Mushrooms & Sun Dried Tomatoes in White Wine Herb Sauce 13

Roasted Chicken Supreme with White Wine Sauce 12

Chicken Supreme stuffed with Roasted Red Pepper & Mascarpone with Basil Beurre Blanc ● 13

FISH

Grilled Salmon Filet with Sun Dried Tomatoes & Caper Cream Sauce ● 16

Baked Sole stuffed with Spinach, Feta & Olive Oil With Mediterranean Salsa ● 16

Grilled Seabass with Citrus Glaze ● 40

Miso & Sake Glazed Halibut ● 28

VEGETARIAN

Roasted Red Pepper Medallions stuffed with Lentils & Cauliflower with Red Pepper Coulis ●/● 12

Grilled Vegetable Strudel with a Tomato Chutney ● 10

Eggplant & Heirloom Tomato Tower layered with Fiore De Latte 12

Add-on to Main Entrée

Jumbo Prawns 2 pieces ● 8 / 12 half size

Grilled Shrimp Skewer 3 pieces ● 13 / 15 half size

Lobster Tail ● 18

Grilled Seafood Skewers

with Shrimp, Scallops & Sword Fish ● 15

sides

- Roasted Sweet Potato Medallions** ●/● 3
- Roasted Fingerling Potatoes** with Sea Salt ●/● 4
- Garlic Whipped Mashed Potatoes** ● 4
- Herb Roasted Potatoes** ● 3
- Basmati Rice Pilaf** with Confetti Vegetables ●/● 4
- Wild Rice** with Fine Herbs ●/● 4
- Steamed Asparagus**
with Citrus Infused Extra Virgin Olive Oil ●/● 4
- Sautéed Green Beans** ●/● 4
- Steamed Vegetable Bundle** ●/● 4
- Sautéed Broccolini** ●/● 4

dessert

- Chocolate Molten Lava Cake** with Raspberry Coulis 7
- Warm Apple Blossom Drizzled** Served with Vanilla Bean Ice Cream 8
- Dessert Platter**
Cookies, Squares, Biscotti & Mini Pastries 4
- Lemon Butter Tart with Berries** ● 4.5
- Vanilla Bean Crème Brûlée** 7
- Passion Fruit Mixed Berry Parfait** encased in White Chocolate 9
- Flourless Chocolate Cake** ● 9
- Chocolate Mousse** in a White Chocolate Tower 9
- Warm Lemon Ricotta Cheesecake Baklava** 7

All menu items are based on a per person cost
Minimum will apply depending on location
Event Rentals, Event Staff, Bar & Beverage Service also available