

~Bon Appetit~

APPETIZERS • Garlic mashed potato and Cajun chicken crostini • Goat cheese, apple, scallion tartlets • Skewered swordfish teriyaki

Tenderloin on grilled focaccia with horseradish • Vegetable empanadas • Crostini with goat cheese and sundried tomatoes

Columbian beef empanadas • Crab cakes with cilantro cream • Bacon wrapped scallops with dijonaise • Vegetable spring rolls with a Thai dipping sauce

Skewered fennel shrimp • Phyllo with a feta cheese and spinach filling • Bruschetta • Mini grilled vegetable pizzas • Crab stuffed mushrooms

Endive with sundried tomato & goat cheese • Potato fritters with homemade applesauce • Vegetable maki with wasabi and a soy saki dip

ENTREES • Breast of chicken with a wild mushroom stuffing and wild mushroom demi glacé

Breast of chicken with asparagus, sundried tomato, smoked gouda stuffing and lemon aioli

Breast of chicken enroute with spinach, red peppers and wild mushrooms

Roasted Cornish hen with apple and currant stuffing and a currant glaze • Wild mushroom crusted chicken breast with balsamic orange sauce

Grilled top round of lamb with roasted garlic and rosemary • Rack of lamb with a garlic mustard crust

Medallions of tenderloin with a cracked black pepper hollandaise • Stuffed beef tenderloin with sundried tomatoes, pine nuts & roasted garlic

Roasted veal loin with a stuffing of artichokes and sundried tomatoes

Grilled filets of salmon with a three citrus salsa • Grilled Mahi-Mahi with a fresh mango salsa

Roulades of sole with lobster and a tomato beurre blanc • Grilled lobster tails with a red pepper butter

Skewered grilled shrimp, scallops and swordfish with a fresh tomato relish • Roasted loin of pork with apricots

PASTAS • Lasagna verde • Fettucine primavera • Spinach tortellini with artichokes, tomato and eggplant

Penne with sundried tomatoes, olives, roasted peppers and three cheeses • Lobster ravioli with a lobster and sorrel cream sauce

Wild mushroom ravioli with a red pepper and wild mushroom cream sauce

SALADS • Bib and watercress with sliced green apples and apple vinaigrette

Wild mixed greens with edible wild flowers and a balsamic vinaigrette • Sliced plum tomatoes with fresh mozzarella, fresh basil and olive oil

Assorted and arranged grilled vegetables with a red pepper vinaigrette • Caesar salad with herb croutons and sundried tomatoes

Wild mixed greens with grilled salmon and an herb vinaigrette • Marinated asparagus and red pepper salad

Baby wild greens with baked goat cheese and a balsamic vinaigrette

DESSERTS • Individual mixed fruit tart with honey cream fraiche • Apple praline tart with a caramel sauce

Raspberry tart with passion fruit cream • Chocolate wrapped torte with raspberries

Chocolate pyramid filled with rich chocolate mousse and glazed with dark chocolate

Chocolate bag with white chocolate mousse and raspberries • Honey walnut cheesecake • Lemon Charlotte • Chocolate sin cake

Lemon cheesecake with blueberries • Chocolate espresso torte • Lemon curd tart with raspberries • Double fudge chocolate cake • Linzer cookies

Juliette kisses • Almond crescent cookies • Cookie cups with assorted berries and honey whipped cream • Chocolate raspberry roulade • Lemon Trifle

White & dark chocolate mousse with pralines • Individual trio of pumpkin mousse, white chocolate mousse & maple mousse topped with a cranberry compote

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