

## *Seasonal Sample Menus*

### **SPRING**

Cream of Asparagus soup with Crème Fraiche  
Baby spinach salad with strawberries, Chevre & Champagne vinaigrette  
Prawns wrapped in grilled zucchini with red pepper aioli  
Grilled chicken breast in a coat of many colors  
Mango Crème Brulee  
Or  
Marinated White mushroom salad with lemon & parsley vinaigrette  
Twice baked cheese soufflés with new peas & Asparagus  
Sorrel, tomato & Red potato soup  
Fillet of Tilapia with vegetable pilaf & chive butter sauce served with spring vegetables  
Raspberry Pot de Crème

### **SUMMER**

Crab meat ravioli with Lemongrass sauce  
Stir fried Shiitake mushroom salad with field greens & aged Balsamic vinegar  
Chilled tomato & Lemon cucumber soup with fresh mint  
Seared Pork tenderloin with a peanut-sesame crust & plum sauce  
Gingered Sugar snap peas  
Sticky Rice  
White chocolate Guava cake with roasted banana cream sauce  
Or  
Ten spice crispy spring rolls with peanut-lime dipping sauce  
Baby greens with cilantro-garlic vinaigrette  
Wild soup with fresh ginger, house made chicken broth, Wild rice, baby corn, & scallions  
Baked Snapper with Evil Jungle curry sauce on a bed of seared Napa cabbage  
Sesame Walnut chicken with pineapple dipping sauce & Soba noodles  
Lemon butter tart with fresh Ginger ice cream  
Or

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## *Seasonal Sample Menus*

Iced raw Oysters & Poached Prawns  
Fresh Mozzarella & heirloom tomatoes with sweet basil  
Grilled Farmer's market vegetable salad  
Dry Rub grilled Tri tip  
Sautéed sweet Slough house corn with Plugra butter  
House made Artisan breads  
Fresh berry shortcake with Grand Mariner whipped cream

### **AUTUMN**

Mixed greens, pomegranate, spiced pecans & balsamic vinaigrette  
Butter roasted turkey breast with sausage stuffing  
Roasted root vegetables  
Chocolate bourbon apple bread pudding

Or

Gold coin Salmon cakes with cucumber dipping sauce  
Butternut Squash soup  
Baby beets, avocado, Arugula salad with Blood orange vinaigrette  
Filet of beef with Cabernet, Shallot & honey essence  
Sauté of Apples with Caramel crème

### **WINTER**

Warm brie served with apple chutney & baguette  
Garlic infused prime rib truffle  
Gold potato gratin  
Risotto with Crimini mushrooms & sweet Gorgonzola cheese  
Chocolate truffle cranberry tart

Or

Bresaola wrapped in arugula with Saffron aioli  
Gorgonzola cheese & Granny Smith apple soup or roasted red pepper soup  
Salad of greens, roasted Fennel, walnuts & Tarragon dressing  
Gilled salmon fillet on potato gratin with chunky tapanade  
Chocolate Truffle & Cranberry Tart

*Pricing varies, please call for additional information.*

**MINIMUM ORDER OF 20 PER SEASONAL MENU**

*For assistance please call (916) 929-3068.*