

### THREE COURSE DINNER MENU

Includes any soup, salad or appetizer plus main course and dessert with coffee or tea. Includes chef's creation dessert of the day.

\$37 per person with a minimum of 40 guests.

#### Appetizers - Choose any one of the following:

Wild Mushrooms with spinach & Parmesan on grilled polenta

Shrimp & crab cakes with red onions relish

Grilled Wild salmon skewers, Tamarind chili glaze curry aioli

Grilled Orange & chili prawns, citrus glaze

Sweet potato bilini, with flying fish Roe, scallions and crème fraiche

Warm pecan crusted cambazola, wild mushroom crostini, greens, walnut vinaigrette

#### Soups:

Mushroom cream

White Bean & passilla chili

Curried carrot

Chicken with corn & lime

Tomato and Basil

Chicken with roasted corn and lime

Roasted corn and grilled chilies

Split Pea



**Salads:**

Grilled Ratatouille salad with fresh thyme, charred onions, mixed greens and feta  
Asian noodle salad with julienne vegetables, cilantro shrimp and ginger/chili-lime vinaigrette.  
Grilled shrimp salad with charred corn, roasted vegetables and chili/orange vinaigrette  
Red onions, cucumber, fresh basil, grape tomato and white balsamic vinaigrette.  
Barley, corn, red onion, apple, roasted carrot and green beans with fresh herb vinaigrette.  
Grilled vegetables, fresh basil a honey/balsamic syrup and feta.  
Grilled potatoes, fennel, watercress and endive in a lemon & grainy mustard vinaigrette.  
Grilled chicken, oranges, dried cranberries & Granny apple with honey/lime vinaigrette.  
Mediterranean couscous salad  
Pears, spiced pecans, mixed greens in raspberry white Balsamic vinaigrette  
Cranberry, mandarine oranges, red onions and mixed greens in a honey/lime vinaigrette

**Main Course - Choose any two of the following:**

Braised lamb shanks with chardonnay/rosemary and orange jus.  
Grilled wild salmon Maple and grainy mustard crusted.  
Pan Seared lamb tenderloin with a pear/mustard port jus.  
Grilled Ribeye steak with “fresh herbs” and black olive butter  
Ancho marinated roast chicken breast, fresh fruit salsa.  
Roasted Pork Tenderloin stuffed with mushrooms, spinach and black figs.  
Roast “Striploin”, Tapanade marinated with a black olive butter  
Grilled “Mole” marinated Cornish Game Hen.  
Grilled Ribeye Pasilla chili rub with Chimi Churri.  
Roasted Halibut, lime & coriander cream sauce.  
Curried fish cakes with Raita & red onion relish  
Red snapper, chili crusted, pan seared.  
Carved “Inside Round” with grainy mustard & rosemary rub.

