

Set Menu Package 1

\$99.00 Per Person + Tax

Chef's Choice Hors D'oeuvres

3 Pieces Per Person, 2 Hot & 2 Cold

Appetizers

One Choice Of:

Rainforest Salad

Fennel, Endive, Radicchio, Poached Pear, Blue Cheese, Strawberries & Citrus Vinaigrette

Prosciutto Antipasto

Prosciutto, Artichokes, Olives, Capers, Parmigiana, Aged Balsamic & Garlic Crostini

Roasted Red Pepper & Fennel Soup

Crème Fraiche

Bruschetta Pizza

Naan Bread, Vine Ripe Tomato Rounds, Garlic Confit, Balsamic & Oil Parmigiana & Arugula

Entrees

One Choice Of:

Whole Roasted Certified Angus Beef Striploin 10oz & Red Wine Demi

Herb Crusted Chicken Supreme 7oz & Red Onion Demi

Braised Lamb Shank & Natural Pan Jus

Salmon Fillet w Lemon Salt, Basil Oil & White Balsamic Reduction

Rainbow Trout & Orange Sesame Ginger Glaze

Curried Cod w Tomato Curry & Lemon Grass

All main course selections are served with seasonal vegetables and your choice of either Horseradish & Cauliflower Mash OR Herb Roasted Baby Red Potatoes

Dessert

One Choice Of:

Vanilla & Raspberry Ice Cream Crêpe

Bailey's caramel Sauce

Crème Brulee

Vanilla Bean, Espresso or Grand Marnier & Candied Orange

Molten Lava Cake

Caramel Crusted Apple

Tiramisu

Double Espresso, Baileys, Fresh Berries & Chocolate shavings

Also Includes: Coffee and Tea Station & Standard Bar Package with House Wine