

# Set Menu Package 1

\$99.00 Per Person + Tax

## Chef's Choice Hors D'oeuvres

3 Pieces Per Person, 2 Hot & 2 Cold

## Appetizers

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

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

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*