Set Menu Package 1

\$99.00 Per Person + Tax

Chef's Choice Hors D' oeuvres

3 Pieces Per Person, 2 Hot & 2 Cold

<u>Appetizers</u> 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

<u>Entrees</u> 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

<u>Dessert</u> One Choice Of:

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