

6 Course Sample Menu



To Start

Moroccan-Spiced Lamb Meatballs

Tender lamb meatballs, infused with aromatic Moroccan spices, drizzled with a tangy pomegranate glaze, and served on a bed of fragrant curry rice.

Second Course

Baked Spinach Puffs

Featuring fresh spinach, tangy feta, parmesan, dill, lemon, & a hint of red pepper, tucked into a flaky puff pastry cup

Third Course

Raspberry Walnut Salad

A mix of baby greens, ripe tomatoes, & crisp cucumbers, topped with crumbled blue cheese, candied walnuts, & fresh raspberries, served with a raspberry vinaigrette.

Forth Course

Creamy Mushroom & Wild Rice Soup

A creamy soup of earthy mushrooms and wild rice.

Entree

Chicken Supreme

Chicken breast stuffed with a savory blend of mushrooms, onions, & cream cheese, brushed with SK mustard & wrapped in prosciutto. Finished with a creamy white wine mushroom sauce. Served with Duchess potatoes & sweet cranberry orange brandy carrots.

To Finish

London Fog Creme Brûlée

Earl Grey-infused for a rich, fragrant twist.