



FORMAL DINNER MENU

Includes All Plates, Utensils And Napkins Needed

Starters

TUSCAN SALAD Cucumber wrapped mixed greens with oven dried cherry tomato, pickled beets, goat cheese & candied pecans in a raspberry dressing	\$10/person
BUTTERNUT SQUASH SOUP Roasted butternut squash, brown butter, fried sage, toasted pumpkin seeds & creme fraiche	\$10/person
DUCK CONFIT Slow cooked, marinated leg of duck, apricot & arugula salad, toasted sunflower seeds, raspberry gastrique	\$12/person
BEET CARPACCIO Baked golden & ruby beets sliced thin & finished with goat cheese, micro greens & thyme infused white balsamic reduction	\$10/person
PARSNIP SOUP Caramelized parsnips & pears, roasted hazelnuts, truffle oil & fried kale chips	\$10/person
MUSHROOM RAVIOLI Portobello mushroom & ricotta cheese ravioli in a porcini mushroom cream sauce, red wine poached pears, shaved pecorino cheese	\$12/person
AGRO-DOLCE PRAWNS Sweet and spicy rubbed jumbo prawns, smoked tomato & onion relish, cilantro & honey coulis	\$12/person
CRAB CAKE Panko crusted crab cake, mango & jalapeno salsa, green chutney, sriracha aioli	\$12/person
PROSCIUTTO MAC & CHEESE Crispy prosciutto wrapped mac & cheese, smoked cheddar, truffle Havarti, petite green salad	\$12/person
DUCK BREAST Cold smoked, crispy-skin duck, warm spinach & dried cherries, Cajun pistachios, date infused balsamic glaze	\$14/person

Vegetarian/Vegan Mains

VEGGIE TERRINE Grilled vegetables stacked with dill whipped mascarpone cheese, pickled cucumber salad, crispy chickpeas	\$22/person
THAI CURRY Chickpea & lentil green Thai curry, steamed coconut jasmine rice, mango salsa, toasted black pepper papadum	\$22/person
BUTTERNUT SQUASH RAVIOLI Roasted butternut squash & ricotta cheese ravioli, roasted hazelnut cream sauce, shaved Parmesan Reggiano, fried kale	\$22/person
FALAFEL BOWL Herbed chickpea falafel with lentils, roasted beet hummus, baby green salad, cucumber, cherry tomato & avocado	\$22/person
KOREAN BOWL Korean spiced veggie round, broccoli & carrots, sticky rice, bulgogi sauce	\$22/person



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Mains

NY STRIPLOIN Pan seared Northern Gold striploin, Parmesan dauphinoise potato, roasted asparagus, red wine reduction	\$35/person
BRAISED BEEF SHORTRIB Tender braised beef in a rosemary glaze with garlic confit Yukon potatoes, marinated button mushrooms, sauteed vegetables	\$35/person
STUFFED CHICKEN Roasted chicken supreme stuffed with Mediterranean spices, goat cheese and lemon. Paired with wild rice pilaf, blistered green beans and thyme pan jus	\$30/person
DUO OF LAMB Moroccan rubbed rack of lamb with a fig reduction paired with a braised lamb leg ravioli, cashew cream sauce, warm cous cous salad, black currants & crispy onions	\$40/person
ROASTED COD Pistachio crusted cod loin baked with Prosecco and herb cream, sauteed sweet potato gnocchi and wilted spinach	\$28/person
CORNISH GAME HEN Boneless hen stuffed with goat feta, herbs & foraged mushrooms, bacon roasted brussels sprouts, spinach risotto, red wine reduction, crispy sweet potatoes	\$32/person
PORK LOIN Double cut pork chop stuffed with spiced apples, mascarpone cheese and arugula. Complimented by roasted cauliflower & a warm green lentil pate	\$28/person
SPANISH PAELLA Rich tomato ragout of prawns, mussels and clams, sauteed scallops & chicken, grilled chorizo. Served with thick cut Spanish bread	\$32/person

Desserts

CREME BRULEE Chai spiced custard crusted with caramelized sugar & fresh berries	\$10/person
CHEESECAKE Vanilla bean cheesecake with sour cream & graham cracker crust. Topped with raspberry compote	\$10/person
CHOCOLATE CAKE Callebaut dark chocolate cake with a molten center. Served with cardamon ice cream	\$10/person
TIRAMISU Lemoncello infused mascarpone cheese layered with Caliber coffee soaked ladyfingers, shaved Callebaut chocolate	\$10/person
PEANUT BUTTER PIE Peanut butter & cream cheese mousse, Cacao Berry couverture chocolate, mixed berry salad, toasted peanuts	\$10/person
STICKY TOFFEE Warm date and brandy infused pudding, vanilla anglaise, caramel	\$10/person