

Package B

\$54 pp + Tax + Gratuity. Includes Coffee, Tea, and Soft Drinks

Appetizer (Select Two)

Soup of ginger and organic carrot

Field of Baby Greens with bleu cheese, mixed nuts, and a honey and balsamic dressing

Sautéed Crab Cakes with soy ginger essence

Shrimp Cocktail with house made cocktail sauce

Seasonal Vegetable Tart with brie cheese

Roasted Beet Salad with toasted sunflower seeds and grana padano cheese

Second Course (select three)

Free Range Chicken Breast Milanese with fresh tomato and herb Provençal

Parmesan Chicken Breast with potato purée and roasted seasonal vegetables

Pork Loin with apple Normade and port wine sauce, red cabbage compote

Sautéed Fillet Mignon with potato au gratin, and pepper corn suace

Oven Roasted Salmon with saffron rice and seasonal vegetables

Pasta with House Made Pork Sausage with spinach and tomato in garlic olive oil

Braised Short Ribs with garlic mashed potato

Dessert (select one)

Grand Marnier Chocolate Mousse

Lemon Custard in a lemon shell

Mixed Fruit Bread Pudding with vanilla ice cream

Seasonal Fruit with crème Chantilly