A Very Special Dinner for Two

Delivered to your home

Choose an item from each course to create your on special dinner

Appetizer Course Choices

Empanadas hand rolled chicken, pork or beef, with a cilantro-lime and hot sauces.

Fresh Mozzarella, Pesto, Tomato Crostini with balsamic glaze

Leek & Gruyere Tarts savory egg custard and a crunchy shell

Cornish Pasties - English savory turnover beef, potatoes, carrots and onions, with a parsley-lemon sauce for dipping

Roasted Corn Tostado with avocado, tomatoes, cilantro and queso fresco

Soup or Salad Course Choices

Butternut Squash Soup locally grown

Slow Roasted Tomato Soup with polenta croutons

Traditional Caesar Salad with home made croutons

Greek Salad with feta, olives, tomatoes, cucumber, sweet peppers and dressing

Baby Kale Salad cranberries, pepitas, crumbled goat cheese, white balsamic vinaigrette

Dinner Course Choices

Grilled Lemon Chicken with a light white wine butter sauce toasted orzo and roasted zucchini and sweet peppers.

Slice Sirloin with a red wine mushroom sauce mashed potatoes and roasted carrots.

Teriyaki Glazed Grilled Salmon Atlantic salmon with coconut rice and sesame snow peas.

Grilled Paprika Shrimp Brochette tomato jam, creamy brown rice, sautéed Brussel sprout leaves

Spinach and Butternut Squash Lasagna with ricotta and mozzarella

Dessert Course Choices

Apple Tart with caramel

Mixed Berry Crumble with whipped cream

Bread Pudding with cinnamon, raisins and a velvet sauce

The Details:

- * Kindly let us know if anyone in you party has any food allergies or dietary restrictions.
- * Menu is based on 2 people, yet we are happy to make for more people and charge accordingly.
- * Items are dropped off with the intention of the customer simply reheating befor platting on your china.
- * Includes easy to follow instructions and garnish.
- * Total cost is \$100 and includes delivery, gratuity and MA meals tax.

