



## BRUNCH MENU

All brunches include assorted pastries, yogurts, muesli (or selection of cereals) breads, fruit salad, and may include any of the following:

- € Eggs Benedict
  - Caribbean Crab Cakes Benedict
  - Eggs Benedict with Canadian Bacon
  - Eggs Florentine with Spinach
  - Eggs Norwegian with Smoked Salmon
- € Any style of Eggs
- € Bagels, Scrambled Eggs, with a choice of Sausages, Bacon, Smoked Salmon, etc.
- € Omelettes with Ham, Mushrooms, Salsa, Cheese, Goats Cheese and Chives, Pesto and Proscuitto or the filling of your choice!
- € Egg Frittata
  - Italian with proscuitto, tomatoes and mozzarella cheese
  - Spinach, mushroom and caramelised onions or
  - Your favourite ingredients
- € Huevos Rancheros
- € Crepes filled with fresh banana, lemon Juice and maple syrup, or choose a tropical fruit
- € Croissants filled with Bacon, Egg and Cheese
- € Quiches
  - Lorraine
  - Asparagus and Bleu Cheese
  - Spinach and Shrimp
  - Cream Cheese and Smoked Salmon

## DINNER MENU

### Hors d'Oeuvres

- € Avocado, Brie Melt
- € Baked Brie with melted Honey Garlic and Crackers
- € Homemade Garlic Humus with Pita Bread Slices
- € Proscuitto Wrapped Shrimp
- € Brie, Roast Garlic, Basil and Tomato Dip, with French Baguette
- € Mango Papaya Tropical Salsa with Nacho Chips
- € Smoked Salmon Pizza Bites
- € Spicy Sea Scallops on Skewers with Thai Curry Sauce
- € Homemade Gravlax (Cured Salmon) with Dill, Capers and Onions
- € Cheese and Pate Platter with Grapes and Crackers
- € Roast Jumbo Garlic (when available) on Baguette
- € Assorted Crudités with Yogurt Dip

- € Poppodum with Spicy Mango Chutney
- € Cream Cheese Roll with Smoked Oysters, Onions and Horseradish
- € Mini Crab Cakes with Dipping Sauce
- € Filo Baskets with Wild Mushroom Duxelles
- € Black Bean Dip with Blue Nachos
- € Smoked Salmon & Mozzarella Crostini
- € Sun-dried Tomato & Brie Crostini

#### Starter Menus

- € Spicy cream of pumpkin soup
- € Carrot and coriander soup
- € Black bean soup
- € Broccoli and Gruyere Soup
- € Piedmont roasted peppers
- € Wilted spinach salad
- € Tuna cakes with citrus mayo
- € Roasted tomatoes with garlic, basil & balsamic vinegar
- € Baked Brie in filo with garlic honey sauce
- € Smoked salmon & mozzarella crostini
- € Sun-dried tomato & Brie crostini
- € Shrimp cocktail
- € Scallops in chilli lime dressing
- € Caesar salad
- € Asian Waldorf salad
- € Cucumber and peanut

#### Main Courses

- € Beef steaks with Port & Mushroom sauce or blue cheese sauce
- € Roasted fillet Mignon with sherry vinaigrette or béarnaise sauce
- € Black & White sesame coated tuna with wasabi mayo
- € Grilled swordfish with caper, coriander & lime vinaigrette
- € Smoked & fresh salmon over noodles in wine sauce
- € Cajun shrimp & chorizo sausage over penne pasta
- € Thai pork curry with basil & coconut basmati rice
- € Veal rib chops Milanese alla Piccata
- € Veal chops with sherry & lemon marmalade
- € Lobster & shrimp over fennel risotto
- € Rack of lamb with Asian butter sauce
- € Rack of lamb crusted with garlic, rosemary & mustard
- € Chili Cornish hens with Thai dipping sauce over sate noodles
- € Roasted Mahi Mahi topped with sun-dried tapenade
- € Fresh Grouper with lemon & caper sauce
- € Moroccan Paella with shrimp, chicken and roasted peppers
- € Seafood lasagna (crab, shrimp, scallops and white fish)
- € Grilled snapper with mango, prawn & chilli salsa
- € Pork loin marinated with port, prunes and anchovies
- € Marinated BBQ pork tenderloin with black bean & papaya salsa

#### Desserts

- € Lemon Crème Brulee tart
- € Key lime napoleons with tequila salsa
- € Lime mousse with hazelnut tulle
- € Caramelized orange trifle
- € Apricot rum savarin
- € Chocolate amaretto mousse or cake with choc dipped fruit
- € Hot rum mango & bananas with ice cream
- € Chocolate brownie torte with white chocolate mousse & caramelized bananas
- € Coconut crème caramel with fresh pineapple
- € Chicory coffee crème brulee
- € Chocolate whisky cheesecake
- € Vanilla terrine with raspberry coulis

- € Amaretti & almond mousse
- € Crepes with anything you like!!

### **Sample of a Past Sit Down Menu**

**Appetizers** - passed round while guests mingle

Lobster bites

Mini Yorkshire pudding topped with beef and caramelized onions

Filo baskets with crab pate

Crostini with sun dried tomato and Brie

### **Main course**

Whole Beef tenderloin carved with béarnaise sauce

Yellow Fin Tuna - carved marinated in soy sauce, coated with black and white sesame seeds served with wasabi mayo

### **Side dishes**

Fresh vegetables of the day

Mixed green salad with fresh herb dressing

Garlic mashed potatoes for Beef

Rice for Tuna

## **DROP OFF MENU**

### **Hors d'Oeuvres**

- € Garlic, Brie, Tomato Dip with French Baguette
- € Cream Cheese Roll filled with Smoked Oysters and Horseradish served with Whole meal Crackers
- € Tropical Spicy Salsa with Nacho Chips
- € Antipasto Platter

### **Starters**

Salads are always served with fresh homemade dressing Caesar Salad, Garden Salad with Raspberry Vinaigrette, Greek Salad, Fresh Greens with Tropical Fruits, etc.

### **Soups**

Soups are always homemade with the freshest vegetables available.

- € Spicy Cream of Pumpkin Soup
- € Broccoli & Gruyere Soup
- € Black Bean soup
- € Carrot & Coriander Soup

### **Entrees**

- € Plump 8 oz chicken breast with a choice of sauces: Spicy Mango, Thai Curry, Cajun Sauce or Parmesan with Sun-dried Tomatoes
- € Italian Sausage or Mushroom and Spinach Lasagna
- € Beef in Beer Casserole, with Creamy Mashed Potatoes
- € Bow Tie Pasta with Hazelnut Sauce
- € Cajun Shrimp (or Chicken or both) Pasta
- € Coq au Vin

### **Desserts**

- € Key Lime Pie
- € Chocolate or Lime Mousse with Tuiles
- € White Chocolate Brownies
- € Pina Colada Cheesecake

## **BBQ MENU**

Choice of BBQ marinates and Rubs Caribbean and Jerk, Thai Style, Honey Ginger BBQ, Chinese Hoisin or any style of your preference.

- € Baby Back Ribs - with Chinese Hoisin Sauce or Honey Ginger
- € Homemade Burgers (100% Beef) with selection of cheeses and bacon, served in buns
- € Pork Tenderloin - Special Di-Namic Spicy Marinade,

- € Grilled whole Quesadillas filled with spicy sausage and cheeses
- € Flank Steak - marinated in red wine or Thai Fresh Tuna Cakes with Citrus Mayo
- € Coconut Chicken Skewers Fish - Swordfish, Tuna or Mahi Mahi marinated and served with salsas
- € Selection of sausages with relishes

#### Salads

Served with cold salads of your choice:

- € Potato Salad
- € Rice Salad
- € Pasta Salad
- € Green Salad

## HOLIDAY MENU

#### Turkey Styles

- € Italian Style - Roast Turkey with proscuitto- hazel crust, stuffing with Italian sausage and parmesan served with gravy
- € Caribbean Style Roast Turkey with fruit glaze or jerk rub Turkey, stuffing with rice and fruit served with gravy
- € Traditional style - rubbed with herbs and garlic, stuffing with apple/celery smoked ham or sausage, served with apple cider gravy

#### Cranberries - choice of one

- € Pickled red onion/cranberry relish
- € Cranberry sauce with marmalade/ cinnamon
- € Cranberry and Orange relish

#### Mashed potatoes - choice of one

- € with green onions
- € with roasted garlic
- € with herbs/cheese
- € any way you like

#### Vegetables - choice of two

- € Herb roasted vegetables
- € Roasted Pumpkin with feta cheese
- € Balsamic Roasted Acorn Squash
- € Roasted yams with citrus/coriander butter
- € Brussel Sprouts with balsamic and Proscuitto

#### Dessert

- € Trifle with roasted apples, pears and pumpkin-caramel sauce
- € Maple-pecan pie
- € Caramel coated pumpkin flan
- € Pumpkin cheesecake with ginger nut crust

## WEDDING SAMPLER - BUFFET

#### SAMPLE MENU 1

Passed Hors D'Ouevres - Choice of 4 (see below for choices)

Chicken - choice of styles : Sate style, Dijonnaise, Creamy mustard sauce or Greek, caper and feta sauce  
 Whole Salmon side - choice of styles : Gravalax, Whole poached with lemon piped sauce (traditional) or Sesame style with wasabi coleslaw

Add 1 starch salad and 2 vegetable salads (see below for choices)

Plus Bread

#### SAMPLE MENU 2

Passed Hors D'Ouevres - Choice of 4 (see below for choices)

Marinated Pork Tenderloin - choice of styles : Black bean and papaya salsa, 3 mustard cream sauce or Caramalised apple & calvados sauce  
Mahi Mahi - - choice of styles: Herbed coconut sauce, Lime and coriander vinaigrette or Mango salsa.

Add 1 starch salad and 2 vegetable salads (see below for choices)  
Plus Bread

### **SAMPLE MENU 3**

Passed Hors D'Ouevres - Choice of 4 (see below for choices)

Whole Beef tenderloin - carved with choice of sauces,: Blue cheese or Béarnaise or Port & mushroom  
Yellow Fin Tuna - carved with choices: Marinated in Soy sauce, coated in black and white sesame seeds and served with wasabi mayo or Provencal style served with Tomato and olive salsa

Add 1 starch salad and 2 vegetable salads (see below for choices)  
Plus Bread

#### **Hors D'Ouevres Choices**

- € Mini Yorkshire puddings topped with beef and caramalised onions
- € Yellow fin tuna over pumpernickel
- € Stuffed celery with smoked salmon pate
- € Artichoke quiche squares with salsa
- € Proscuitto wrapped shrimp (only for Menu 2 & 3)
- € Lobster bites (only for Menu 3)
- € Filo baskets with crab pate
- € Wontons filled with spinach and crab
- € Crostini - smoked salmon
- € Crostini - marinated portabella mushrooms
- € Crostini - sun dried tomato & brie
- € Pizza triangles - smoked salmon & cheese
- € Thai curry puffs
- € Caribbean toasts - jerk chicken & mango

#### **Salads and Starch Choices**

- € Coconut rice
- € Pesto rice
- € Garlic mashed potatoes
- € Pasta puttanesta
- € Noodles - creamy with feta and mint
- € Orzo with sun dried and cherry tomatoes
- € Potato salad Med style
- € Chopped salad with blue cheese dressing
- € New Waldorf salad
- € Caesar salad
- € Mixed Green Salad with fresh herb dressing

### **FOR THAT SPECIAL VALENTINE**

- € Caribbean Tapas - grilled coconut chicken tenders and fresh pineapple with dipping sauce
- € Escalopes of salmon with champagne and chive sauce With lemon cous-cous and glazed carrots
- € Heart-shaped lemon brulee tarts
- € Anniversaries and special birthdays try
- € Sundried Tomato and mozzarella crostinis
- € Lobster, shrimp and fennel risotto served with a mixed green salad
- € Mascarpone filled crepes with balsamic strawberries