



DINNER MENU

Passed Appetizers

Hand-pulled roast chicken with homemade hummus and a parsley purée, served on a toasted pita chip

Wild mushroom risotto cakes with fresh parsley and green peas, garnished with a goat cheese mousse and micro-greens

Cherry tomato and baby mozzarella on a skewer, sprinkled with fresh basil and served with balsamic dipping sauce

Summer salad of grilled corn, cherry tomatoes, avocado and cilantro, served in a toasted wonton cup

6 cheeses blend with capers, sundried tomatoes and roast chicken melted over a Crostini

Starter

Watermelon, cucumber, feta and mint salad served in citrus vinaigrette

Entrée

Beef tenderloin roulade with blue cheese, caramelized onions and a pepper crust, served over sautéed baby spinach, parsnip purée and a demi-glaze whiskey sauce

Miniature Trio of Desserts

Grilled peaches served over cardamom ice cream with a raspberry coulis

Handmade dark chocolate & chili truffles

Blueberry, white chocolate & macadamia nut miniature cookie