



**sit down dinners**

*minimum 10 people*

**soups**

coconut carrot soup  
butternut squash and pear soup  
parsnip and caraway soup  
tomato, lime, tequila & cilantro soup  
beet, dill and sour cream soup  
potato, leek and roasted garlic soup

**salads**

spinach salad with goats cheese, pecans and strawberries in a balsamic vinaigrette  
mixed green salad of roasted pear, asiago, maple walnuts in a champagne vinaigrette  
arugula salad of dried figs, slivered almonds in a blackberry vinaigrette  
watercress salad of mint, oranges and almond with a orange blossom vinaigrette  
caesar salad with capers, asiago and a caesar vinaigrette  
fennel, pomegranate, & feta salad

**mains**

roast chicken breast with smoked gouda & morita chili cream & maple butternut squash  
beef strip loin with roasted onions & shitake compote roasted garlic mash  
pan fried wild salmon in a cilantro, coconut & chili sauce & cracked pepper jasmine rice  
leg of lamb in a balsamic reduction with apricot, fig & walnut couscous  
maple glazed pork tenderloin with a caramelized apple & thyme jus  
grilled mushroom, cherve & spinach strudel, sauteed cabbage & leeks

**desserts**

chocolate almond tart with a raspberry coulis  
blueberry & apple crisp  
mango and apple strudel  
pear spice cake  
maple & walnut cheesecake  
dark chocolate & expresso cake

choice of 1 soup, 1 salad, 1 main, 1 dessert, \$48  
choice of 2 soups, 2 salads, 2 mains, 2 desserts, \$58

