



2016  
5 Course Fall Flavours

### *Passed Hors-d'oeuvres*

Brie and Raspberry En Crouete, Puff Pastry Wrapped Sausage  
Bacon Wrapped Water Chestnuts, Vine Grape Tomato and Bocconcini  
Butternut Squash Ravioli, Honey Garlic Meatballs  
Arancini Di Riso, Vegetarian Spring Rolls

### *On Each Table*

Basket of Fresh Baked Rolls and Butter  
Pitchers of Iced Citrus Water

### *1st Course*

#### **Butternut Squash and Apple Soup**

Crème freche, toasted pumpkin seeds

### *2nd Course*

#### **Sweet N Spicy Salad**

raddichio, blonde frisee, baby spinach,  
fresh apple & pear, raw red and candy cane beet curls  
candied pecans, parmesean & a Dijon balsamic dressing

### *3rd Course*

#### **Penne ala Vodka**

Pancetta & parmesean crisp



## *4th Course*

### **AAA Prime Rib**

Yorkshire pudding, peppercorn jus, horseradish

or

### **Stuffed Breast of Chicken**

Dried cranberry and brie (chutney on tables, as per tasting notes)

or

### **Dietary Option (vegan Indian butter chicken)**

Garlic Mashed & Fresh Seasonal Vegetables

## *5th Course*

**Plated Dessert of crème brulee**

**Using 6 inch plate and ramekin from elite**

**Coffee & Tea**

## *Late Evening*

### **Antipasto Station**

Prosciutto, Genoa Salami, Cappicola,  
Boccocinni, Raw Vegetables, Bruschetta, Hummus,  
Camembert, Cheddar, Kalamattas, Green Olives, Assorted Melon,  
Hot Peppers, Assorted Cocktail Rolls,  
Grilled Asparagus & Sweet Bell Peppers, Assorted Condiments,  
Hot Sauces, Grainy Mustard, Chutney, Chili, etc