



2016  
4 Course XL Main Plate

### *Hors-d'oeuvres*

Vine Ripened Yellow & Grape Tomato Boconcini Skewer (4X 50pcs)  
Risotto Balls (3X50pcs) Bacon Crusted Dark Chocolate Strawberries (2X50pcs)  
Crisp Bacon Wrapped Pineapple (2X50pcs)  
Brie & Raspberries Grilled Cheese (2X50pcs) Antipasto Skewer (4X 50pcs)

### *On Each Table*

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

### *1st Course*

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

Crème fraîche, toasted pumpkin seeds

### *2nd Course*

#### **Cucumber Rolled Baby Salad Greens**

Raw golden and red beet curls, julienne of sweet bell peppers, balsamic



### *3rd Course*

**AAA 4oz Prime Rib Cut & Chicken Ballontine (skin on)**

Spinach and riccota, white wine cream sauce/steak sauce available

**Broiled Shrimp & Scallop Skewer**

or

**Grilled Atlantic Salmon**

**Broiled Shrimp & Scallop Skewer**

or

**Stuffed Bell Pepper**

& aged basmati rice/ chunky tomato salsa

**Fresh Steamed Vegetables**

**Roasted Garlic Mashed**

### *4th Course*

**Funnel Cake Station**

French vanilla ice cream, chocolate, strawberry & caramel sauces,

35% cream and icing sugar

**Selection of Mini Artisan Desserts**

Crème brule, apple crisp, stickey toffee pudding, chocolate mousse

**Coffee & Tea**









