



---

### **Roasted Loin of Pork**

With a sweet sausage and sage stuffing served with a sun dried cranberry sauce and braised fall greens

### **Molasses & Black Peppercorn Crusted Filet Mignon**

Creamy mashed potatoes and green beans with roasted shallots

### **Supreme Of Chicken**

With a morel-shallot reduction served with whipped potatoes and sautéed Swiss chard

### **Filet Of Beef Medallion**

With a blue cheese-walnut crust, roesti potatoes, oven roasted beets and haricot vert and caramel pearl onion ragout

### **Herb Rubbed Rack Of Lamb**

Presented with merlot glaze, rosemary tri-colored potatoes and shredded Brussels sprouts & petit carrots and candied garlic

### **Angus Filet Medallions**

With a Petit Syrah Wine reduction frizzled leeks, basil mashed potatoes and roasted jewel cut root vegetables

### **Crispy Pan Seared Halibut**

With a warm orange, rosemary and toasted leek compote, chervil potato cakes and sautéed spinach

### **Roasted Atlantic Salmon**

Presented with a beet coulis sautéed haricot vert and potato gratin

### **Miso Sea Bass**

With a yuzu vinaigrette, sautéed sugar snaps and jasmine rice

### **Fennel Crusted Pork Loin**

With a blackberry pomegranate glaze, and braised fall greens

The following menus are suggested to provide a guide in planning your event. We are by no means limited to these selections. We take pride in designing a menu suited to the occasion, season, theme, budget and your personal taste and finally in making your event a memorable one.