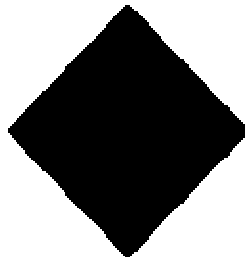


RESTAURANT & CATERING

CATERING PACKAGE
2009

AMICI CATERERS
PHONE : (204) 947-5194
amicicatering@mts.net
www.amiciwpg.com



326 BROADWAY AVENUE
WINNIPEG, MANITOBA
R3C 0S5
FAX : (204) 943-0369

AMICI CATERING INFORMATION

- WE REQUEST CONFIRMATION OF THE FINAL MENU AND NUMBER OF GUESTS TO BE MADE NO LESS THAN 72 HOURS (3 DAYS) PRIOR TO THE FUNCTION DATE. THE CHARGE PER PERSON IS BASED ON THE FINAL CONFIRMATION FIGURES.
- AMICI CATERING CAN PROVIDE ALL BEVERAGE SERVICES PROVIDED ARRANGEMENTS ARE MADE FOR PERMITS, ETC. AND ALL OTHER REGULATIONS UNDER THE M.L.C.C. ARE FOLLOWED.
- CHEFS AND SERVING STAFF ARE AVAILABLE AT \$20.00/HOUR/CHEF AND \$17.00/HOUR/SERVING &/OR BARTENDER STAFF MEMBER. STAFF IS CHARGED FROM THE TIME THEY LEAVE AMICI UNTIL THEY RETURN. STAFF IS AVAILABLE **ONLY** WHEN FOOD IS BEING PROVIDED BY AMICI CATERING.
- A BOOKING DEPOSIT OF 50% OF THE ESTIMATE COST IS REQUIRED UPON CONFIRMATION OF THE MENU AND QUOTE. THE REMAINING COSTS ARE DUE 10 DAYS FROM THE FUNCTION DATE. INTEREST CHARGES WILL APPLY TO ACCOUNTS THAT ARE WELL OVERDUE AT 2% PER MONTH.
- IN THE EVENT OF A CANCELLATION, AMICI WILL REFUND 50% OF THE BOOKING DEPOSIT UP TO THIRTY (30) DAYS PRIOR TO THE SCHEDULED FUNCTION DATE. THIRTY (30) DAYS OR LESS PRIOR TO THE FUNCTION THE BOOKING DEPOSIT **WILL NOT BE** REFUNDED.
- DISHES, CUTLERY, GLASSWARE, SERVING PIECES, UTENSILS, BAR WARE, ICE, ETC. ARE AVAILABLE AT A \$3.00 PER PERSON RENTAL CHARGE. AMICI RENTALS ARE **ONLY** AVAILABLE WHEN CATERING OFF SITE WITH AMICI CATERING STAFF AND FOOD. ALL AMICI RENTALS THAT ARE USED AT A FUNCTION ARE RETURNED TO THE RESTAURANT WITH THE STAFF THAT DAY.
- LINEN TABLECLOTHS (WHITE) AND LINEN NAPKINS (WHITE AND BLACK) ARE AVAILABLE AT A RENTAL CHARGE OF \$3.50/TABLECLOTH AND \$0.75/NAPKIN. AMICI CAN PROVIDE YOU WITH VARIOUS COLOURED TABLECLOTHS AND NAPKINS AT YOUR REQUEST. PLEASE ASK TO SEE THE SELECTIONS.
- AMICI CHARGES A SETUP FEE OF \$1.00 PER PERSON.
- ANY RENTALS NOT PROVIDED BY AMICI WILL BE AN ADDITIONAL CHARGE. AMICI CAN MAKE ARRANGEMENTS FOR THE RENTAL OF A VARIETY AND NUMBER OF TABLES, CHAIRS, CHINA, CUTLERY, GLASSWARE, PODIUMS, ARCHWAYS, CANDLE HOLDERS, ETC. TO SUIT ALL OF YOUR PARTY NEEDS.
- ALL FOOD, BEVERAGE, RENTALS, LINENS, STAFF AND ANY OTHER CHARGES ARE SUBJECT TO ALL APPLICABLE TAXES. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 15% GRATUITY WILL BE APPLIED TO **ALL** FOOD AND BEVERAGES PROVIDED AND SERVED BY AMICI CATERERS.
- A TRANSPORTATION FEE IS CHARGED FOR ANY CATERED FUNCTION THAT IS BEYOND THE CITY OF WINNIPEG'S PERIMETER HIGHWAYS - PRICES VARY ACCORDING TO DESTINATION AND AMOUNT OF KILOMETERS. PLEASE NOTE THAT STAFF HOURS ARE CHARGED FROM THE TIME THEY LEAVE AMICI UNTIL THEY RETURN.

EVENT CHOICES

SIT DOWN DINNER

USE THE FOLLOWING MENU CHOICES TO DESIGN YOUR FUNCTION OR ASK US FOR OUR FAVOURITES! DEPENDING ON THE TYPE OF FUNCTION, YOU MAY CHOOSE FROM OUR HORS D'OEUVRES, SOUPS, SALADS, ENTREES AND DESSERTS. YOUR GUESTS REMAIN SEATED WHILE OUR STAFF SERVES EACH COURSE.

BUFFET DINNER

BE CREATIVE! YOUR BUFFET MAY BE HOT OR COLD OR A COMBINATION OF THE TWO. INCLUDE SALADS, PLATTERS, PASTAS, VEGETABLES, MEATS, VEGETARIAN DISHES, DESSERTS, ETC. ON THE FINAL PAGES YOU WILL FIND THREE OF OUR MOST REQUESTED BUFFETS TO USE AS A GUIDE. YOUR GUESTS HAVE A VARIETY OF CHOICES OF FOODS WITH OUR STAFF THERE TO ASSIST THEM.

COCKTAIL PARTY

CHOOSE FROM HOT AND COLD PASSED HORS D'OEUVRES OR A COMBINATION OF PASSED HORS D'OEUVRES AND ASSORTED PLATTERS AND DIPS. FINISH YOUR EVENING WITH A DECADENT DESSERT TABLE, FRUIT PLATTER AND GOURMET COFFEE SERVICE.

BRUNCH

ENJOY MADE-TO-ORDER OMELETS, FRENCH TOAST, WAFFLES, O'BRIEN POTATOES, SAUSAGES, BACON, COLD POACHED SALMON, MUFFINS, SWEET ROLLS, CROISSANTS, FRESH FRUIT PLATTERS, PASTRIES, ASSORTED JUICES, FRESH GOURMET COFFEE, ETC. ALL IN THE COMFORT OF YOUR OWN HOME OR THE SITE OF YOUR CHOICE. THE ONLY THING YOU HAVE TO DO IS ENTERTAIN YOUR GUESTS AND ENJOY THE DAY!

THEME PARTY

MEXICAN, ASIAN, CAJUN, ITALIAN, BARBECUE, SEAFOOD, ETC. BRING US YOUR THEME AND WE WILL CREATE THE PERFECT MENU TO ACCOMPANY YOUR PLANS.

NO MATTER WHAT YOUR NEEDS MAY BE AMICI CATERING WILL BE PLEASED TO WORK WITH YOU TO DESIGN A MENU TO SUIT YOUR SPECIFIC REQUIREMENTS. ONCE YOUR MENU HAS BEEN DESIGNED, WE CAN PROVIDE YOU WITH A PRICE QUOTE FOR YOUR REVIEW.

AMICI CATERING – ALL YOU HAVE TO DO IS OPEN THE DOOR!

WE LOOK FORWARD TO MEETING WITH YOU TO
ANSWER ANY QUESTIONS YOU MAY HAVE.

COLD HORS D'OEUVRES

MEAT:	PRICE PER DOZEN
CHICKEN TOSTADOS WITH OVEN-DRIED TOMATO AND HERBED MAYONNAISE	\$24.00
THAI CHICKEN SALAD ON A WONTON CRISP	20.00
LUMPIA CREPES WITH CHICKEN OR SPICY BEEF WITH A LEMON DIPPING SAUCE	26.00
BEEF TENDERLOIN CANAPÉ TOPPED WITH PICKLED RED ONION	30.00
MINI BEEF WELLINGTON TOPPED WITH LINGONBERRIES	32.00
BEEF CARPACCIO ON GARLIC TOAST W/ CARPACCIO SAUCE & SHAVED PARMESAN	24.00
GRILLED PORK TENDERLOIN CANAPÉ TOPPED WITH APPLE CRANBERRY RELISH	22.00
DUCK AND MANDARIN RICE PAPER ROLLS WITH A HOISIN MANDARIN SAUCE	29.00
 SEAFOOD:	
SMOKED SALMON OR SHRIMP CANAPÉ WITH CUCUMBER & DILLED CREAM CHEESE	22.00
PROFITEROLES FILLED WITH SALMON MOUSSE	20.00
SMOKED SALMON AND HEARTS OF PALM ROLL	26.00
SMOKED SALMON CUCUMBER ROLL WITH SUN-DRIED TOMATO DILL CREAM CHEESE	30.00
CALIFORNIA ROLLS WITH SHRIMP, CRAB OR SMOKED SALMON (MIN ORDER 2 DOZ)	24.00
MEXICAN STYLE SHRIMP WITH SALSA	28.00
GRILLED MARINATED SHRIMP WITH COCKTAIL SAUCE	28.00
BLACKENED SHRIMP ON A WONTON CRISP TOPPED WITH CORN SALSA	28.00
BELGIAN ENDIVE BOATS FILLED WITH LOBSTER SALAD	28.00
PROFITEROLES FILLED WITH LOBSTER AND AVOCADO SALAD	28.00
GRILLED MARINATED GINGER SCALLOPS ON WONTON CRISP WITH MANGO RELISH	26.00
GRILLED SCALLOPS ON TOAST POINTS TOPPED WITH WASABI MAYONNAISE	26.00
CUCUMBER CUPS FILLED WITH CRAB AND MANGO SALAD	24.00
SEARED TUNA ON A WONTON CRISP WITH CORN SALSA OR MANGO SALSA	29.00
TUNA CARPACCIO ON A WONTON CRISP WITH CILANTRO AVOCADO SALSA	26.00
MINI BLINI TOPPED WITH CRÈME FRAÎCHE AND CAVIAR	22.00

COLD HORS D'OEUVRES CONTINUED...

VEGETARIAN:	PRICE PER DOZEN
ASPARAGUS CHEESE ROLLS	\$16.00
GRILLED PORTABELLA CANAPÉ WITH GOAT CHEESE AND SUN-DRIED TOMATO	20.00
GRILLED PORTABELLA CANAPÉ WITH ROASTED RED PEPPER AND MASCARPONE	20.00
BELGIAN ENDIVE BOATS WITH ARTICHOKE AND AVOCADO SALAD	18.00
CALIFORNIA ROLLS WITH AVOCADO AND PEPPERS (MIN. ORDER 2 DOZEN)	20.00
PITA TRIANGLES WITH HUMUS, OVEN-DRIED TOMATO, AND BLACK OLIVE	18.00
VIETNAMESE SPRING ROLLS WITH VEGETABLES WITH A SPICY DIPPING SAUCE	24.00
MINI BLINIS WITH BLUE CHEESE CREAM, POACHED PEAR & TOASTED WALNUTS	18.00

HOT HORS D'OEUVRES

MEAT:	PRICE PER DOZEN
SPRING ROLLS FILLED WITH CURRIED CHICKEN WITH A MANGO DIPPING SAUCE	\$24.00
SPRING ROLLS WITH CHICKEN, MOZZARELLA & ROSEMARY WITH GARLIC AIOLI	24.00
VIETNAMESE CHICKEN SKEWERS WITH A LUMPIA DIPPING SAUCE	26.00
GRILLED CHICKEN SKEWERS WITH A HOISIN GINGER MARINADE	26.00
CHICKEN SKEWERS WRAPPED IN BASIL & PROSCIUTTO WITH RED PEPPER SAUCE	27.00
THAI PEANUT CHICKEN CAKES TOPPED WITH A SWEET CHILI SAUCE	20.00
CHICKEN EMPANADAS WITH A RED CHILI DIPPING SAUCE	28.00
CHICKEN, VEAL, OR BEEF & CHEDDAR FLAUTAS WITH A RED CHILI DIPPING SAUCE	22.00
CHICKEN LIVERS WRAPPED IN TYROLEAN BACON WITH B.B.Q. SAUCE	16.00
CHINESE DUMPLINGS WITH VEAL WITH A WARM CHILI CREAM DIPPING SAUCE	22.00
BEEF SKEWERS WITH PEPPERS WITH TEXAS B.B.Q. SAUCE OR SATAY SAUCE	30.00
GRILLED LAMB CHOPS WITH ENGLISH MINT DIPPING SAUCE	39.00
LAMB TIKKA SKEWERS WITH A MINTED YOGURT DIPPING SAUCE	34.00
MINI POTATOES TWICE BAKED WITH PANCETTA AND GRUYERE CHEESE	20.00
CHORIZO SAUSAGE TAQUITOS WITH A TOMATO SALSA	18.00
MINI PIZZAS WITH SAUSAGE AND ONION	20.00
MUSHU PORK, CHICKEN OR DUCK IN WONTON WITH SESAME LEMON SAUCE	20.00
SEAFOOD:	
WONTON PURSES WITH LOBSTER AND PAPRIKA BRANDY CREAM DIPPING SAUCE	29.00
MUSHROOM CAPS WITH LOBSTER RISOTTO AND TOPPED WITH FONTINA CHEESE	22.00
GRILLED SCALLOPS ON A WONTON CRISP TOPPED WITH A PANCETTA PEA PURÉE	24.00
THAI SHRIMP IN SPRING ROLL WRAPPERS WITH A SWEET & SOUR DIPPING SAUCE	30.00
COCONUT SHRIMP WITH A SPICY PINEAPPLE DIPPING SAUCE	32.00
PISTACHIO CRUSTED SHRIMP WITH A PESTO DIPPING SAUCE	32.00
GRILLED PROSCIUTTO WRAPPED SHRIMP WITH A RED PEPPER AIOLI DIPPING SAUCE	32.00
FILO TRIANGLES FILLED WITH SHRIMP AND ASPARAGUS	24.00
SPRING ROLLS FILLED WITH SHRIMP AND CRAB WITH A RED PEPPER DIPPING SAUCE	29.00
CORN & CRAB MEAT FRITTERS WITH A HONEY JALAPEÑO DIPPING SAUCE	20.00
CRAB CAKES TOPPED WITH MANGO RELISH	28.00
MINI POTATOES FILLED WITH CAVIAR CREAM AND TOPPED WITH SMOKED SALMON	22.00
POTATO PANCAKES TOPPED WITH SOUR CREAM AND SMOKED SALMON	22.00
PASTRY TURNOVERS FILLED WITH MUSHROOM DUXELLE, SPINACH AND ESCARGOT	20.00

HOT HORS D'OEUVRES CONTINUED...

VEGETARIAN:	PRICE PER DOZEN
BEGGARS PURSES WITH CHINESE VEGETABLES WITH A PLUM DIPPING SAUCE	\$18.00
VEGETABLE SPRING ROLLS WITH A PLUM DIPPING SAUCE	18.00
CORN FRITTERS WITH A HONEY JALAPEÑO MAYONNAISE DIPPING SAUCE	18.00
MUSHROOM CAPS WITH ASPARAGUS, SAFFRON, OR BUTTERNUT SQUASH RISOTTO TOPPED WITH FONTINA CHEESE	18.00
FILO TRIANGLES FILLED WITH YOUR CHOICE OF: BRIE AND LINGONBERRIES, SPINACH AND FETA, WILD MUSHROOMS, GOAT CHEESE AND SUN-DRIED TOMATO, OR ARTICHOKE AND FETA CHEESE	20.00
BRUSCHETTI WITH TOMATO AND MOZZARELLA CHEESE	13.00
BRUSCHETTI WITH MUSHROOMS & BLACK OLIVES OR ARTICHOKE & GOAT CHEESE	15.00
CARAMELIZED ONION, GORGONZOLA AND BRIE CHEESE TART	24.00
TWICE BAKED STUFFED MINI TRUFFLE POTATOES	22.00
MINI PIZZAS WITH VEGETABLES, OVEN-DRIED TOMATO & PESTO, OR MUSHROOM ASPARAGUS AND CHEDDAR FLAUTAS WITH A RED CHILI DIPPING SAUCE	20.00
RISOTTO FONTINA BALLS WITH A RED PEPPER AIOLI DIPPING SAUCE	18.00
ALMOND CRUSTED FONTINA CHEESE BALLS FILLED WITH CARAMELIZED APPLES	18.00
CHINESE DUMPLINGS WITH VEGETABLES & A WARM CHILI CREAM DIPPING SAUCE	20.00

ASSORTED PLATTERS

	PRICE PER PERSON
ASSORTED VEGETABLES WITH CREAMY BASIL DIP	\$4.00
FRESH FRUIT PLATTER	4.50
DOMESTIC AND IMPORTED CHEESES WITH ASSORTED CRACKERS	7.00
ANTIPASTO PLATTER WITH PROSCIUTTO, SALAMI, GRILLED CALAMARI, MUSSELS, BOCCONCINI CHEESE, TOMATOES, ASSORTED MELONS AND ITALIAN CHEESES	13.75
CHILLED SEAFOOD PLATTER WITH JUMBO SHRIMP, CARIBBEAN LOBSTER, POACHED SALMON, SCALLOPS, MUSSELS, LEMON WEDGES AND COCKTAIL SAUCE	31.00

	PRICE PER EACH
BAKED BRIE WITH PECANS, APPLES AND RAISINS WITH ASSORTED BREADS AND CRACKERS	
LARGE WHEEL	\$140.00
SMALL WHEEL	85.00
SALMON RILETTE WITH FRENCH BREAD (SERVES 20)	44.00
SAVOURY PATÉ WITH FRENCH BREAD (SERVES 20)	44.00
BEEF TENDERLOIN WITH ASSORTED MINI BUNS, DIJON MUSTARD, PICKLED RED ONIONS, HORSERADISH, AND B.B.Q. SAUCE (PRICE PER TENDERLOIN)	(MARKET PRICE)
SIDE OF SMOKED SALMON WITH RED ONIONS, CAPERS, DILLED CREAM SAUCE, AND LEMON WEDGES WITH PUMPERNICKEL ROUNDS	(MARKET PRICE)

ASSORTED PLATTERS CONTINUED...

MINI BUNS WITH:	PRICE PER DOZEN
B.B.Q. BEEF AND PICKLED RED ONION	38.00
MOROCCAN SALMON	29.00
SMOKED SALMON WITH CREAM CHEESE AND CAPERS	29.00
GRILLED CHICKEN AND PEPPERS	24.00
EGGPLANT, ROASTED BELL PEPPERS, AND MOZZARELLA	22.00

ASSORTED PARTY/FANCY SANDWICHES WITH:

ROAST BEEF, TUNA SALAD, SALMON SALAD, BLACK FOREST HAM, CORNED BEEF, TURKEY, EGG SALAD, CREAM CHEESE AND CHERRY, ASPARAGUS, ETC.	20.00
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DELICIOUS DIPS: (SERVES APPROXIMATELY 20 PEOPLE)	PRICE PER EACH
SPINACH AND CHEDDAR WITH TOASTED BREADS AND ASSORTED CRACKERS	\$39.00
CUCUMBER, TOMATO, JALAPEÑO AND CILANTRO SALSA WITH GRILLED PITA TRIANGLES	30.00
ARTICHOKE AND OLIVE WITH TOASTED BREADS AND ASSORTED CRACKERS	36.00

SOUPS

HOT:

AQUA COTTA

BEEF BARLEY

CARROT AND BLUE CHEESE

CARROT AND GINGER

CREAM OF ASPARAGUS

CREAM OF CAULIFLOWER

CREAM OF WILD RICE AND MUSHROOM

CURRIED PARSNIP AND COCONUT

FISH COUP (MUSSELS, SCALLOPS, SHRIMP & CALAMARI)

LOBSTER BISQUE

MINISTRONE

POTATO AND BACON

POTATO AND LEEK

ROASTED CORN CHOWDER

ROASTED RED PEPPER

ROASTED ROOT VEGETABLE

ROASTED SQUASH

ROASTED SWEET POTATO

COLD:

CUCUMBER AND DILL

CANTALOUPE WITH WASABI CREAM

GAZPACHO

MELON AND VODKA

RASPBERRY AND YOGURT

VEGETABLE PURÉE WITH VODKA AND CRAB

VICHYSOISE (CREAM OF POTATO & LEEK)

AVOCADO & CUCUMBER

SALADS

LEAF SALADS (CAN BE SERVED FOR SIT-DOWN DINNERS AND BUFFETS):

- MISTA SALAD WITH AMICI CREAMY ITALIAN HOUSE DRESSING AND PINE NUTS
- MIXED GREENS, SUN-DRIED TOMATO VINAIGRETTE, WHITE BEANS, TOMATO & CUCUMBERS
- BOSTON BIB & SPINACH SALAD WITH A MIMOSA DRESSING, MANDARINS, SUN-DRIED CRANBERRIES AND TOASTED ALMONDS
- MIXED GREENS, A HONEY LIME VINAIGRETTE, SEASONAL BERRIES, AND SUGAR ALMONDS
- SPINACH SALAD, HONEY MUSTARD DRESSING, MUSHROOMS, TOMATO, BACON & ASIAGO
- MIXED GREENS, CRANBERRY VINAIGRETTE, SUN-DRIED CRANBERRIES AND SUGAR PECANS
- MIZUNA GREENS, ORANGE TARRAGON DRESSING, MANDARINS, STRAWBERRIES & GOAT CHEESE
- MIZUNA GREENS WITH CAESAR VINAIGRETTE AND PARMESAN CRISPS
- TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS & PARMESAN SHAVINGS
- MEDITERRANEAN SALAD, TOMATO, CUCUMBER, RED ONION, PEPPERS, BLACK OLIVES, FETA
- MIXED GREENS, THAI VINAIGRETTE, MANDARINS, GREEN ONION & CRISPY RICE NOODLES
- MIXED GREENS, LEMON WALNUT DRESSING, BLUE CHEESE, POACHED PEARS, AND WALNUTS
- MIXED GREENS WITH A POPPY SEED VINAIGRETTE, MANGO, AND WALNUTS

HEARTY SALADS (SHOULD BE SERVED ON BUFFETS ONLY):

- DILL POTATO SALAD
- POTATO SALAD WITH SHRIMP AND CORN
- TRADITIONAL COLESLAW
- CAPRESE SALAD (TOMATO AND BOCCONCINI WITH FRESH BASIL VINAIGRETTE)
- GRILLED VEGETABLE PLATTER WITH A BALSAMIC VINAIGRETTE
- GRILLED PORTABELLA AND OVEN-DRIED TOMATO SALAD WITH CRUMBLLED GOAT CHEESE
- HEARTS OF PALM SALAD WITH ARTICHOKE, SUN-DRIED TOMATOES AND BLACK OLIVES
- PASTA SALAD W/FETA CHEESE, PEPPERS, BLACK OLIVE, & CUCUMBER, SUN-DRIED TOMATO VINAIGRETTE
- GRILLED ASPARAGUS AND ORANGE SALAD WITH RED ONION AND SESAME VINAIGRETTE
- WILD RICE SALAD WITH APPLES, RAISINS AND NUTS
- COUSCOUS SALAD WITH TOMATO, CUCUMBER AND MINT
- BABY GREEN BEAN SALAD WITH PEPPERS, ONION & TOMATOES WITH ITALIAN VINAIGRETTE

SIDES

ROASTED ROSEMARY POTATOES ASIAGO GARLIC MASHED POTATOES
ROASTED POTATOES WITH ITALIAN PARSLEY PARSNIP CREAMED POTATOES
SOUTH WESTERN ROASTED POTATO WEDGES TWICE BAKED POTATOES
WHITE AND SWEET POTATO TOWERS POTATO AND LEEK TORTE
MINI ROASTED POTATOES WITH PESTO MINI ROASTED POTATOES
MINI BAKED POTATOES WITH CARAMELIZED ONIONS

BROWN RICE WILD RICE PILAF
BASMATI RICE JASMINE RICE
CURRY COUS COUS WITH TROPICAL FRUIT MUSHROOM STRUDEL
CHEDDAR AND ASPARAGUS STRUDEL
MEDITERRANEAN VEGETABLE STRUDEL WITH A ROASTED RED PEPPER SAUCE
WHITE & WILD RICE CASSEROLE WITH BRUNOISE OF VEGETABLES AND MUSHROOMS
WHITE & WILD RICE CASSEROLE WITH PECANS, APPLES, RAISINS, SUN-DRIED CRANBERRIES

VEGETABLES:

ASPARAGUS BUNDLES RATATOUILLE
BRAISED RED CABBAGE ROASTED ROOT VEGETABLES
FILO BASKETS WITH STIR FRY VEGETABLES ROASTED SQUASH
GREEN BEAN BUNDLES SAUTÉED BUTTER CARROTS
HERBED ZUCCHINI AND CARROTS SAUTÉED SNOW PEAS AND MUSHROOMS
ORIENTAL VEGETABLE STIR FRY TOWER OF GRILLED VEGETABLES

ENTRÉES

POULTRY:

LEMON AND HERB CRUSTED CHICKEN BREAST WITH A RED WINE HERBED DEMI GLAZE SAUCE

CHICKEN BREAST FILLED WITH BRIE CHEESE & LINGONBERRIES WITH A LINGONBERRY DEMI

CHICKEN BREAST STUFFED W/ TOMATO, SHRIMP, MUSHROOM, ONION & FONTINA CHEESE

CHICKEN PARMESAN WITH EGGPLANT AND FRESH TOMATO BASIL SAUCE

CHICKEN SCHNITZEL WITH LINGONBERRIES

CHICKEN BREAST STUFFED WITH APRICOTS, RAISINS, & SPINACH WITH A HERB SAUCE

GRILLED CHICKEN (SERVED HOT OR COLD) WITH:-

AVOCADO, SALSA AND CREAM

CUCUMBER TOMATO SALSA

MANGO SALSA

ROASTED CORN AND PINEAPPLE SALSA

ROASTED CORNISH GAME HENS WITH:-

ORANGE MARMALADE CHUTNEY

PORCINI MUSHROOM FILLING

WILD RICE AND SAUSAGE STUFFING

VEAL:

VEAL MARSALA WITH MUSHROOMS

VEAL MEDALLIONS WITH A RAGU OF FORREST MUSHROOMS

OSSO BUCO (BRAISED VEAL SHANK IN RICH TOMATO SAUCE)

VEAL CHOP WITH MEDITERRANEAN VEGETABLES WITH MADEIRA TOMATO SAUCE

VEAL MEDALLIONS LIGHTLY BREADED AND SERVED WITH A LOBSTER BRANDY SAUCE

VEAL ROLLS STUFFED WITH SPINACH AND RICOTTA CHEESE SERVED WITH A HERB SAUCE

VEAL LOIN STUFFED WITH CASHEWS, SPINACH, AND FONTINA CHEESE WITH A HERB SAUCE

LAMB:

LAMB CHOPS WITH LEMON AND OREGANO

LAMB SIRLOIN WITH A MINTED DEMI GLAZE

LAMB MEDALLIONS WITH BLACK OLIVE WINE SAUCE

LAMB SHANKS BRAISED IN A RED WINE HERB SAUCE

RACK OF LAMB PROVENCAL OR PISTACHIO CRUSTED RACK OF LAMB

LAMB FLORENTINE WITH SPINACH AND MUSHROOMS IN PUFF PASTRY

ENTRÉES CONTINUED...

BEEF:

STRIP LOIN WITH BORDELAISE SAUCE

BEEF MEDALLIONS WITH A SHIITAKE MUSHROOM SAUCE

THAI BEEF TENDERLOIN SERVED WITH A CURRY MAYONNAISE SAUCE

FILET MIGNON WITH PAN CRISP ONIONS AND MUSTARD DEMI GLAZE

BEEF TENDERLOIN STUFFED WITH SPINACH & CHANTERELLES WITH A DEMI GLAZE

TOWER OF GRILLED BEEF TENDERLOIN & GRILLED VEGETABLES WITH A HERBED DEMI GLAZE

BEEF TENDERLOIN ON GRILLED PORTABELLA MUSHROOM WITH HERBED PEPPERCORN SAUCE

BEEF TENDERLOIN WITH CHOICE OF SAUCE (CARVED ON THE BUFFET OR SLICED FOR A SIT DOWN)

SEAFOOD:

SEA BASS, ORANGE ROUGHY, SALMON, PICKEREL, HALIBUT OR THE FISH OR YOUR CHOICE:

BRAZILIAN STYLE

LEMON CAPER BUTTER

MEDITERRANEAN STYLE

GRILLED WITH MANGO RELISH

CITRUS GLAZE AND TOASTED ALMONDS

DIJON MAPLE GLAZE WITH A DIJON SAUCE

THAI STYLE WITH COCONUT CURRY SAUCE

BAKED IN FILO WITH JULIENNE VEGETABLES

SHRIMP SCAMPI OR CAJUN SCALLOPS

GRILLED SCALLOPS WITH ROASTED RED PEPPER COULIS

COLD POACHED SALMON WITH A CUCUMBER DILL SAUCE

BLACKENED SALMON WITH SWEET POTATO CHIPS WITH A CUCUMBER DILL SAUCE

GRILLED SHRIMP WITH HERBS IN A NEST OF STRAW POTATOES WITH A HERB SAUCE

MISO MARINATED SALMON WITH PEPPERS AND SHIITAKE MUSHROOMS WITH AN SESAME ORIENTAL SAUCE

VEGETARIAN:

VEGETABLE LASAGNA

EGGPLANT PARMIGIANA

PORTABELLA STEAK FILLED WITH MEDITERRANEAN VEGETABLES, TOFU WITH A ROSÉ SAUCE

PORTABELLA STEAK FILLED WITH PEAS AND POTATOES WITH A LIGHT COCONUT CURRY

SAUCE

PASTA

LASAGNA IN THE STYLE OF YOUR CHOICE (HALF PAN – 12 PIECES **OR** FULL PAN – 24 PIECES)

MEAT	\$40.00	\$80.00
VEGETABLE	\$35.00	\$65.00
CHICKEN & VEGETABLE	\$45.00	\$80.00
EGGPLANT PARMIGIANA	\$35.00	\$55.00

HOME-MADE RAVIOLI WITH:-

FOUR CHEESE WITH YOUR CHOICE OF SAUCE

RICOTTA AND SPINACH WITH A PESTO SAUCE

MEDITERRANEAN VEGETABLES WITH A ROSÉ SAUCE

WILD MUSHROOMS IN A LEMON THYME CREAM SAUCE

EGGPLANT AND PROVOLONE WITH A LIGHT PESTO CREAM SAUCE

CHICKEN AND SUN-DRIED TOMATOES WITH A WILD MUSHROOM CREAM

LINGUINE WITH SPINACH, SNOW PEAS, TOMATO, PINE NUTS IN GARLIC MARINARA

LINGUINE WITH ARTICHOKE, BLACK OLIVE, SUN-DRIED TOMATO WITH A HERB BROTH

LINGUINE CARBONARA WITH SMOKED ITALIAN BACON, PARMESAN, EGGS AND CREAM

LINGUINE WITH BREADED SHRIMP SAUTÉED IN GARLIC BUTTER WITH A HORSERADISH ROSÉ

FETTUCCINE WITH RED PEPPER, TOMATO, SPINACH, BLACK OLIVE, PINE NUTS IN BASIL PESTO

FETTUCCINE WITH SHRIMP, SCALLOPS, MUSSELS, LEEKS, MUSHROOMS IN A TARRAGON CREAM

FUSILLI WITH SALMON, PEAS AND MUSHROOMS IN A LIGHT DILL CREAM SAUCE

FUSILLI WITH SPINACH, EGGPLANT, RED PEPPER, TOMATO WITH EGGPLANT MARINARA

PENNE WITH PANCETTA, TOMATO, CHILIES AND MARINATED EGGPLANT

PENNE WITH FRESH SPRING VEGETABLES IN A FRESH TOMATO BASIL SAUCE

PENNE WITH CHICKEN, PEPPERS AND ONIONS IN A TEQUILA LIME CREAM SAUCE

PENNE WITH SALMON, BELL PEPPERS, AND CAPERS IN A DILL WHITE WINE BROTH

PENNE WITH VEAL AND MUSHROOMS IN A MARSALA SAUCE WITH LINGONBERRIES

PENNE WITH CHICKEN, SPINACH, MUSHROOMS, AND LEEKS IN A GORGONZOLA CREAM SAUCE

PENNE WITH BLACKENED CHICKEN, PEAS, PARSLEY, CAPERS WITH A MUSHROOM CREAM

PENNE WITH ASPARAGUS, SUN-DRIED TOMATO, & MUSHROOMS IN A GOAT CHEESE DILL CREAM SAUCE

PASTA CONTINUED...

CHEESE TORTELLINI WITH GRILLED ASPARAGUS IN A SPICY HORSERADISH ROSÉ SAUCE
VEAL TORTELLINI BARONNESSA IN A LEMON BASIL CREAM SAUCE WITH PEAS, PROSCIUTTO
AND MUSHROOMS

LASAGNA PIN-WHEELS FILLED WITH SPINACH AND RICOTTA CHEESE WITH A FRESH
TOMATO BASIL SAUCE

GNOCCHI WITH GRILLED VEGETABLES IN A TOMATO BASIL SAUCE

GNOCCHI WITH SPINACH, PARMESAN, TOMATOES, CREAM, AND MOZZARELLA

LARGE PASTA SHELLS WITH MEDITERRANEAN VEGETABLES SERVED WITH A ROSÉ SAUCE

LARGE PASTA SHELLS WITH CHICKEN, SPINACH, MUSHROOM & FONTINA CHEESE IN A
LEMON THYME CREAM SAUCE

LARGE PASTA SHELLS WITH SPINACH, MUSHROOM & FONTINA CHEESE IN A LEMON THYME
CREAM SAUCE

**** ABOVE PASTA TYPES CAN BE SUBSTITUTED TO YOUR LIKING. (I.E – PENNE INSTEAD
OF LINGUINE) ****

CREATE-A-PASTA

BY ADDING ONE OR A COMBINATION OF THE FOLLOWING TO THE PASTA DISHES LISTED
ABOVE

CHICKEN	ITALIAN SAUSAGE	PROSCIUTTO	SHRIMP
FISH	CLAMS	MUSSELS	SCALLOPS

**** ALL PASTAS CAN BE CREATED INDIVIDUALLY TO YOUR LIKING (I.E. TYPE OF PASTA,
SAUCE, ETC.) ****

DESSERTS

TIRA MISU – ESPRESSO SOAKED LADY FINGERS, CHOCOLATE, AND CREAM
CHOCOLATE POPPY SEED CAKE – WITH WHIPPED CREAM & RASPBERRY SAUCE
FLOATING ISLAND WITH CRÈME ANGLAISE – BAKED MERINGUE, ALMONDS, CREAM
ST. HONORE – PUFF PASTRY, CHOCOLATE CAKE, CHOCOLATE MOUSSE, STRAWBERRIES
TIA MARIA – ESPRESSO SOAKED CHOCOLATE CHIP COOKIES, WHIPPED CREAM
SACHER TORTE – CHOCOLATE CAKE, APRICOT JAM, RUM FLAVOUR, & GANACHE
WHITE CLOUD TORTE – WHITE ANGEL FOOD CAKE, LEMON CURD, TOASTED MERINGUE
CHOCOLATE BANANA TORTE – BANANA CAKE WITH GANACHE, CREAM CHEESE ICING
LEMON CHIFFON TORTE – LEMON CAKE, LEMON CREAM, WHITE CHOCOLATE SHAVINGS
SACRAPANTINA TORTE – DOME SHAPED W/ WHITE CAKE, ESPRESSO CREAM, AND SKOR
ZUCCOTTO TORTE – DOME SHAPED, CHOCOLATE & HAZELNUT CAKE, HAZELNUT MOUSSE
SHMOO TORTE WITH CARAMEL SAUCE – PECAN ANGLE CAKE, WHIPPED CREAM, CARAMEL
CHOCOLATE SIN TORTE – LAYERS OF CHOCOLATE CAKE, CHOCOLATE MOUSSE, GANACHE
ASSORTED CHEESE CAKES - (NEW YORK, CHOCOLATE, MANGO, MARBLE, ETC)
CHOCOLATE BREAD PUDDING WITH CRÈME ANGLAISE
MIXED BERRY BREAD PUDDING WITH RASPBERRY SAUCE
WARM COFFEE CAKE WITH CARAMEL SAUCE AND PECANS
WARM ALMOND FLAN WITH FRESH FRUIT OR SEASONAL BERRIES
ASSORTED BERRY OR FRESH FRUIT FLAN
CHRISTMAS PUDDING WITH RUM OR BRANDY SAUCE - (IN SEASON NOV - DEC)
CRÈME BRÛLÉE
CRÈME CARAMEL
CHOCOLATE FONDUE WITH FRESH FRUIT SKEWERS (CHAFFING DISHES/FONDUE POTS ARE NOT PROVIDED)
ASSORTED SORBETS, ICE CREAMS AND GELATI – (VARIETY OF FLAVOURS AVAILABLE)
BRANDY SNAP BASKETS FILLED WITH FRESH ASSORTED BERRIES & SORBET OR STRAWBERRIES ROMANOFF
CHOCOLATE CUPS FILLED WITH FRESH FRUIT, BERRIES &/OR SORBET
APPLE OR BANANA TART TATIN
ASSORTED BISCOTTI - (CHOCOLATE, ALMOND, PISTACHIO (MINIMUM ORDER 3 DOZEN)
ASSORTED MINI PASTRIES – (FRESH FRUIT TARTS, PETITE FOURS, VARIETY OF SLICES)
ASSORTED CHOCOLATE DIPPED FRUITS - (STRAWBERRY, PINEAPPLE, DRIED APRICOT, ETC)
ASSORTED COOKIES - (LARGE OR MINI)

