

Formal Spring Dinner

Creamed brandied morel mushrooms on toast points

~~~

Shrimp, scallops and lobster in a tomato fennel broth  
with edamame, fiddleheads, asparagus tips, mini potato, saffron cream swirl

~~~

Seedling salad greens with aged cheeses & baguette

~~~

Fresh berries topped with a warm Marsala sabayon

~~~

Chocolate truffles



Fashion Luncheon

Appetizer plate

Soup sip of cauliflower vichyssoise infused with truffle oil and a parmesan crisp
Terrine of baby carrots and English peas with rosemary cream
Goat cheese truffle with pecans, pear crisp, balsamic reduction
Crisp polenta crusted green heirloom tomato with yellow tomato vinaigrette

Main course

Steamed spring asparagus spears, stacked like a log house
Filled with seedling lettuces
Topped with a pistachio crusted fillet of halibut
Mango and grilled citrus salsa

Dessert

Tower of laced chocolate filled with three chocolate mousses
Fresh berries and almond tuile

Formal Summer Dinner

Chilled shrimp and lobster salad with a creamy chive dressing,
served on a nest of piquant jicama and Asian pear slaw

~~~

Proscuitto consommé with arugula and melon

~~~

Medallions of Australian lamb loin, lemon, shallot sauce
Served on a raft of asparagus with a medley of grilled wild mushrooms

~~~

Lime and basil sorbet

~~~

Individual molten chocolate pudding cakes
Topped with a tiny scoop of French vanilla icecream and a single raspberry



Formal Autumn Dinner

Amuse bouche ~ shooter of chilled sweet corn chowder,
With parmesan tuile and truffled popcorn

~~~

Seared fillet of halibut with a duet of sauces  
Classic lobster American sauce ~ Beurre blanc

~~~

Lemongrass sorbet

~~~

Medallions of beef tenderloin with a port infused red wine sauce  
Served with a dollop of roasted garlic mashed rutabaga and potato  
Haricot vert ~ french beans sautéed with shallots and butter

~~~

Heirloom tomatoes, sprinkled with pesto, crumbled feta & onion crisps

~~~

Baked figs with a spicy anise jus, chèvre ice cream, oatmeal tuiles

## Formal Winter Dinner

Truffled wild mushroom soup  
with an elongated puff pastry Gorgonzola crouton

~~~

Tangerine - ouzo granita

~~~

Rosemary seared medallions of wild salmon,  
coupled with peppered medallions of venison tenderloin, merlot jus  
A dollop of luscious leek, roast garlic & cream braised white beans  
Caramelized root vegetables, roasted till golden

~~~

Individual white chocolate and cranberry cheesecake
with raspberry coulis

~~~

Artisan cheeses with handmade flatbreads



## Sunset Dinner on an Antique Steamship

the tiny galley on the ship requires a uniquely designed menu...

### Passed Hors d'oeuvres

Wasabi pea crusted blue-rare ahi tuna skewers, sesame soy dip  
Braesola (tender air dried beef) rolled with lemony greens, shaved parmesan and capers  
Thai green mango salad rolls, with a piquant lemony dipping sauce

### Plated Dinner

Served with a selection of crisp, grilled and fresh breads with spreads

Tender boston lettuce and spicy baby arugula  
with summer tomatoes, crumbled chèvre, prosciutto crisps  
drizzled with balsamic reduction

~~~

Cold poached medallions of salmon
on a cucumber-carpaccio lined plate
pink peppercorn aioli

~~~

Rosemary bound medallions of Australian lamb  
drizzled with a rich red wine and port sauce  
served over a colourful mosaic of steamed mini summer vegetables

~~~

Dark chocolate Muskoka mudslide pudding cake with raspberry sauce

~~~

Local artisan cheeses with natural toasted nuts,  
handmade flatbreads, ultra thin fruit biscotti and truffle honey



## **Plated Dinner for Eclectic Tastes**

### **Passed hors d'oeuvres**

Risotto balls stuffed with buffalo mozzarella, smoked tomato coulis  
Indian tandoori chicken satay with coconut gazpacho  
Panko crusted medallions of Japanese eggplant, sandwiched with red pepper aioli  
Pan seared rabbit springrolls with shredded carrot and warm merlot dipping sauce  
Salmon tartar with sweet red onion crème fraiche, in black sesame cones

### **First course**

Chèvre ravioli with basil jus, shaved regianno,  
oven dried tomato crisps and pancetta (no pancetta for vegetarian)

### **Second course**

Salad of heirloom cherry tomatoes, stacked with French beans and chive oil  
Herb flatbread

### **Main**

Rosemary sautéed provimi veal medallions, au jus  
Stacked with yellow corn polenta cake  
And glazed root vegetables  
Scattered with mild, sweet garlic crisps

### **Alternate**

Rosemary grilled shitake mushrooms  
Stacked with yellow corn polenta cake  
And glazed root vegetables,  
Creamed puree of dupuy lentils  
Scattered with mild, sweet garlic crisps

### **Dessert**

White chocolate bread pudding, baked in individual coffee cups, and served on a saucer  
waiters follow, offering a dollop of chocolate whipped cream and almond praline drizzle

## Corporate Awards Dinner

### Passed hors d'oeuvres

Rapini pot stickers with marinara dip  
Shredded duck rice paper rolls with a hoisin & sweet chili dip  
Turmeric samosas filled with garlic goat cheese & grilled mushrooms, mango chutney dip  
Grilled venison sausage on puffed pastry with chipolte glaze  
Truffled Yukon gold potato blini cakes with chive pesto

### Amuse bouche

Red and yellow beet chips topped with Epoisse cheese and chive sticks

### Appetizer

Warm lobster crepe  
Served on ginger carrot emulsion with spring pea shoots

### Alternate

Warm edamame crepe  
Served on ginger carrot emulsion with spring pea shoots

### Main

Double Australian lamb chops pommery crusted & rosemary bound  
Cassoulet of summer beans and spring morels  
Bundled asparagus

### Alternate

Crispy grilled herbed polenta disk rosemary bound,  
Topped with smoked eggplant puree drizzled with basil infused olive oil  
Cassoulet of summer beans and spring morels  
Bundled asparagus

### Dessert

Fresh sliced strawberries, marinated with Seville orange,  
topped with a dollop of vanilla cream and accented with  
a chocolate wafer monogrammed with company logo

