

## **DINNER PARTIES to “GO”**

Having a dinner party but don't want to do the work? Our dinner party to go is the perfect solution. Our five course dinner selections will not only impress but give you the time to enjoy your guests.

Meals are packed in to go containers with easy reheating instructions

### **APPETIZERS**

(choice of 4)

#### **CRISPY CRAB CAKES WITH WASABI MAYO**

These killer crab cakes are a hit at any party!!! Served WARM.



#### **VEGETARIAN SPRING ROLLS – SERVED WITH A HOISON PLUM SAUCE**

Crispy little bundles of veggies – a little taste of Asia. Served warm. Vegetarian and Vegan friendly



#### **SHARON MUSHROOM FARMS HERB STUFFED MUSHROOMS\***

A delicate blend of flavours. Served WARM. Vegetarian friendly



**CHERRY TOMATO AND BOCCONCINI BITES\***

Sweet red cherry tomatoes, fresh basil leaves and silky Bocconcini



**SMOKED SALMON AND AVOCADO CREAM\***

Phyllo cups filled with zesty avocado cream and smoked salmon



**DOUBLE SMOKED BACON WRAPPED EAST COAST SEA SCALLOPS**

Succulent and plump served on a bamboo skewer



**SPANAKOPITA\***

These delicious little mouthfuls of Phyllo pastry are made from freshly picked organic Swiss chard, local free-range eggs and ricotta and Feta cheese. Served WARM.  
Vegetarian friendly



**STILTON AND CARAMELIZED PEAR TARTLET**

A wonderful taste explosion between tangy blue cheese and the sweetness of the pear



## **SOUPS**

(choice of 1)

### **ROASTED RED PEPPER BISQUE**

A rich puree of roasted peppers & garden vegetable

### **ROASTED SQUASH SOUP WITH TOASTED LEEKS**

A favourite anytime of the year



### **WILD MUSHROOM PUREE**

A creamy blend of forest mushrooms

### **ROASTED ROMA TOMATO BISQUE**

Thick and creamy definitely full of comfort.  
Does contain, dairy, gluten-free

### **POTATO & LEEK SOUP WITH SCALLION CRISPS**

Served with crème fraiche



## **SALADS**

(choice of 1)

### **ORGANIC GREENS AND ARUGULA SALAD**

Assorted fresh berries, feta cheese, candied pecans, raspberry vinaigrette

### **GRILLED FENNEL & ORANGE SALAD**

Traditional Italian Greens garnished with grilled fennel and orange



### **CUCUMBER BEET RIBBON SALAD**



Served on a bed of Mesulin greens, with grilled asparagus, diced beets

### **CLASSIC CAESAR**

Tender whole Romaine hearts tossed with our own roasted garlic dressing served with parmesan croutons

### **GRILLED PORTOBELLO MUSHROOM TOWER**

With goat cheese served on a bed of greens

## **ENTREES**

(choice of 2)

### **STUFFED BREAST SUPREME OF CAPON**

Spinach, shallots, goat's cheese, breast supreme of Capon in a white wine and fresh herb reduction, served with a wild rice blend, vegetable packages tied with fresh leek ribbons

### **TENDERLOIN OF BEEF**

Grilled beef tenderloin with herbed goat's cheese, green peppercorn sauce served with roasted herb fingering potatoes, vegetable packages tied with fresh leek ribbons



### **PENNE GORGONZOLA**

Fresh penne pasta with breast of chicken, Portobello mushroom & spinach in a rich Gorgonzola cream sauce



## **RACK OF LAMB**

Rosemary Crusted Rack of Lamb served with a Red Wine Reduction accompanied with roasted herb fingerling potatoes and fresh vegetable bundle tied with leek ribbon



## **VEGETARIAN FRIENDLY**

Oven baked manicotti stuffed with ricotta, spinach and toasted almonds, finished in a home-made robust tomato sauce with parmesan cheese

## **GRILLED FRESH ATLANTIC SALMON**

Tender fillet of salmon served in a light beurre blanc sauce with a wild rice blend and fresh vegetable bundle tied with leek ribbon



## DESSERTS

(choice of 2)

### TIRAMISU

Italian sponge cookies soaked in espresso & brandy layer between sweet mascarpone cheese & fresh whipped cream

### CHEESECAKE

Rich white chocolate cheesecake with fresh berries

### CRÈME BRULE

Rich slow baked custard



### Choice of:

Cherry Blossom  
Chocolate Pistachio  
Tiramisu  
Vanilla  
Blood Orange