

Table Service Menu

priced per person

All menus include water on tables, assorted bread in basket with lemon & chive whipped butter & coffee service

Menu 1

Salad Options

select one (1) starter option for your guests

BBC Mandarin Poppy Seed Salad

Romaine Hearts with Creamy Garlic Dressing, Shaved Parmesan Cheese, Pancetta & Crouton

Baby Greens with Chèvre, Toasted Almond & Raspberry Vinaigrette

Entrée Options

select one (1) entrée option for your guests

Tuscan Chicken

lemon herb & garlic roasted supreme with natural pan sauce served with
roast potato & green beans sautéed with shallots & red pepper

Sole Bonne Femme

rolled poached filet of sole in a shallot, mushroom, tarragon, white wine & cream sauce
served with rice pilaf & mixed sautéed vegetables

Roast Turkey

with apple & bacon stuffing, sage gravy, orange scented cranberry sauce,
buttermilk leek mashed potato & roasted glazed root vegetables

Roast Loin of Pork

with brandied apricot bread stuffing, apple jus served with
whipped potato & mixed sautéed vegetables

Dessert Options

select one (1) dessert option for your guests

Lemon Yogurt Torte

with berry coulis

Hazelnut Torte

with whipped cream & chocolate sauce

Mixed Berry Torte

with whipped cream

Menu 2

Salad Options

select one (1) starter option for your guests

BBC Mandarin Poppy Seed Salad

Baby Greens with Champagne Vinaigrette

Potato & Leek Soup (available hot or cold)

Cream of Asparagus Soup with Roast Tomato Coulis (available hot or cold)

Entrée Options

select one (1) entrée option for your guests

Roast Chicken Supreme

wrapped with Parma prosciutto & drizzled with maple & aged balsamic
served with roast fingerling potatoes, grilled zucchini & peppers

Salmon with Dill & Orange Crust

served with grape tomato, chick peas & greens
with white wine citrus broth

Boneless Braised Beef Short Ribs

served with truffle mash potato & sautéed green beans
with shallots & red peppers

Dessert Options

select one (1) dessert option for your guests

Chocolate Crepe

with strawberries Romanoff & chocolate garnish

Tiramisu

with espresso whipped cream & chocolate sauce

Chocolate Mousse Cake

with raspberry sauce

Menu 3

Salad Options

select one (1) starter option for your guests

BBC Mandarin Poppy Seed Salad

Romaine Hearts with Creamy Garlic Dressing, Shaved Parmesan Cheese, Pancetta & Crouton

Baby Greens with Chèvre, Toasted Almond & Raspberry Vinaigrette

Soup Options

select one (1) entrée option for your guests

Carrot Orange & Ginger

Cream of Asparagus with Roast Tomato Coulis

Cream of Potato & Leek

Entrée Options

select one (1) entrée option for your guests

Roast Chicken Supreme

wrapped with Parma prosciutto, drizzled with maple & aged balsamic

served with roast fingerling potatoes, grilled zucchini & peppers

Salmon with a Dill & Orange Crust

served with grape tomato, chick peas & greens with

citrus white wine broth

Roast Loin of Pork

with brandied apricot bread stuffing, apple jus served with

whipped potato & mixed sautéed vegetables

Roast Beef Strip Loin

in a cabernet demi-glace (one cooking selection only i.e. med rare decided in advance)

served with Yukon gold mashed potatoes & sautéed green beans

Dessert Options

select one (1) dessert option for your guests

Chocolate Crepe

with strawberries Romanoff & chocolate ganache

Lemon Mousse Cake

with whipped cream

Chocolate Mousse Cake

with raspberry sauce

Dietary Entrées

can be added to any of the above menus

Kosher Option

Salmon - crusted with soya, maple & cracked pepper over basmati rice & vegetables

Vegetarian Option

Butternut Squash Ravioli - served in a white wine sage & cream sauce

Vegetarian Option

Chana Dal - Indian spiced chickpeas, stewed with tomato & coconut, served over a bed of Basmati rice with grilled vegetables