



Dinner

Appetizers

Poached BC Salmon filet, garnished with Lemon Wedges and served with a Cucumber Dill Sauce

Feuillete of Goat Cheese & Asparagus with shaved Truffles

Smoked Salmon filled with Capers & Cream Cheese on a bed of Asian Vegetables

Seared Celtic Scallops, Chorizo, Red Peppers with Mesclun Mixed Salad

Salad curried Mussels, with Tomatoes, Coriander and shaved Fennel

Grilled Tiger Prawns, Saffron Couscous, Parsley, Mint and Lime Dressing

Jumbo Shrimp with layers of Papaya and Vine Tomatoes and roasted Garlic

Lobster with Mango and caramelized Sweet Potato tower

Chilled Foie Gras Fig Jam, Sauternes Gelée, with Frisée and Almond Salad, toasted Croutons

Terrine of Foie Gras on mini Brioche and Tomato Fruit Compote

Crab meat and Frisée Salad with a Papaya and Lime Vinaigrette

Corn Crab Cake with Salsa & Frisée salad and Ancho Chili Aioli





Main Course

Golden and crispy Pouch filled with sautéed Artichoke, Spinach & Herb Ricotta served with scented Basmati Rice

Pissaladière of Goat Cheese & Black Olive Tapenade slice Tomato on a Flaky Pastry served with Carrots and Green Beans

Polenta Cake with Portobello Mushroom & steamed Carrots, Balsamic Reduction & Extra Virgin Olive Oil served with wilted Greens

Napoleon of roasted Red Pepper & Bocconcini Cheese, grilled Eggplant sliced Zucchini, oven roasted Tomato. served with Rosti potato

Seared Halibut with baked Leek Hearts & Root Vegetable, Tomato Coriander Confit served with scented Basmati Rice

Crisp Skin Salmon Medallion with Maple dry White Wine marinade, served with Parsley Fritters, Yukon Gold Potatoes and Citrus Beurre Blanc

Grilled Sushi Grade Tuna served with Ginger Scallion Pesto, smashed Yukon Gold Potatoes, braised Onions and wilted Greens

Spicy Bayou Jambalaya of Shrimp Scallops & Mussels with spicy Italian Sausage & Chicken Pieces in Tomato Broth served with scented Basmati Rice

Braised Lamb Shank with Mustard Horseradish served with pan fried spun Mashed Potatoes

Slow Roasted saddle of Lamb filled with Spinach, served with oven roasted Vegetables and Sweet Potato Lamb Jus



Roasted Lamb Rack with toasted Pecan Crust, served with Garlic spun Potatoes with herbs, oven roasted Vegetables and natural reduction

Grilled Brochettes of Lamb & Beef Tenderloin with Roasted Garlic & Thyme infused Olive Oil served

with scented Basmati Rice

Roasted Venison Loin served with Truffle spun Potatoes, Chanterelle, braised Onions, Natural Juices and crisp Parsnip

Roasted Chicken studded with Sage, Garlic, served with oven roasted Vegetables and crisp roasted Potato

Stuffed Chicken Breast with Parma Prosciutto & Asiago in a light Cream Sauce served with oven roasted Vegetables and crisp roasted Potato

Supreme of Chicken with an Apricot & dried Cherry Fruit Glaze served with oven roasted Vegetables and crisp roasted Potato

Stuffed Boneless Chicken with Spinach, Ricotta & Pesto with a Tomato Basil served with oven roasted Vegetables and crisp roasted Potato Sauce

Roast Beef Tenderloin crusted with Mustard & Peppercorns served with tied bundles of Market Vegetables with Ribbon of Leek and potato cake

Entrecôte of Beef with caramelized Onions & Thyme Beef Jus served with oven roasted Vegetables and crisp roasted Potato

Beef Bourguignon-marinated Sirloin Tips braised to perfection with Cabernet, Mushrooms, Carrots & Pearl Onions buttered Penne Pasta





Side Dishes

- Crispy Golden Roasted Herb Potatoes
- Rosemary Potato & Onion Cake
- Creamy Smashed Red Skinned Potatoes
- Gratin Dauphinoise Potatoes thinly sliced & baked with grated Swiss cheese
- Moroccan Moussaka Couscous with a Brunoise of Vegetables & Tomato Thyme Purée
- Scented Basmati Rice & Coconut Milk Pilaf
- Saffron Rice with Nuts & Sweet Dried Fruits
- Braised Leek & Carrots with Belgian Endive
- Baked Tomato with Rapini
- Glazed Asparagus & Carrots with Mustard Seed
- Ratatouille of Aubergine, Onions, Tomato, Zucchini with Coriander
- Roasted Root Vegetables: Carrot, Parsnip, & Squash with a Honey Glaze
- French Beans & toasted Almond



- Tied bundles of Market Vegetables with Ribbon of Leek
- Steamed Greens, Cauliflower & Broccoli

Dessert

CAKES

Each cake yields 10 generous servings

- Lemon Mousse Cake with candied Lemon Peel and fresh Strawberries
- Chocolate Pecan Tart with a drizzle of Chocolate
- Lemon Cake with Crème Fraîche & Lemon Curd with White Chocolate curls
- Decadent layers of Carrot Cake with Pineapple & Pecans with a Cream Cheese Icing
- Black & White Chocolate Mousse Cake drizzled with Chocolate Ganache
- Bittersweet Lemon Curd in sweet Tart shell with Apricot Glaze
- Simple and elegant fresh Fruit and Custard Tart decorated with the best seasonal Fruit
- Baked Apple Normandy in sweet Butter Crust with Apricot Glaze
- Double Chocolate tart with Chocolate Ganache Icing
- Creamy Old Fashioned Cheese Cake topped with fresh Fruit
- Apple & Raisin Strudel





INDIVIDUAL DESSERTS

Profiteroles with Custard Cream & Chocolate Sauce

Mango Mousse Cake à la Crème served with Mango & Raspberry Coulis

White & Dark Chocolate Charlotte with Crème Anglaise & fresh Fruits

Strawberry & Raspberry Shortcake dusted with Sugar & a Blueberry Sauce

Devil's Chocolate Mousse tart with poached Pear & Raspberry Sauce

Mille Feuille layers filled with sweet Custard & a purée of Strawberries

Pavlova Meringue, fresh Fruit & whipped Cream

Tantalizing Tiramisu with Chocolate Shards

Crème Brûlée with fresh Raspberries

Old Fashioned Cheese Cake with fresh Fruit



Chocolate Truffle Cake with Chocolate Sauce

Almond Tuile Basket with seasonal Fruits & Raspberry Ice



CHOCOLATIÈRE
Minimum order 2 dozen

Simon's Truffles

Chocolate dipped Strawberries

Chocolate Mousse filled Chocolate Cup



MINIATURE PASTRIES
Minimum order 2 dozen

Fresh Fruit Tartelettes

Profiteroles with Caramel Glaze

Opera Squares of Swiss Dacquoise

Pecan Japonaise

Lemon Roulade

Chocolate Roulade

Banana Almond Slice

Vanilla Chocolate Cheesecake



COOKIES & SQUARES

Assorted Cookies

Brownies, Nanaimo & Date Bars, Lemon Squares & Linzertorte