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SPRING/SUMMER MENU OPTIONS

MINIMUM ORDER – 4

Menu for 4 includes a meat item, carb, salad or vegetable, bread

Prices range from \$37.95 - \$46.95

Dessert Priced Ala Carte

Entrée Options

CLUCK CLUCK CHICKEN:

Lime marinated chicken breast topped with fresh mango vinaigrette with micro basil
lemon and herb marinated grilled chicken breast topped with heirloom tomato vinaigrette

Lemon marinated grilled chicken breast topped with Mediterranean vinaigrette - cherry
tomato, diced English cucumber, Kalamata olive, red onion, olive oil, lemon juice, dill

Grilled chicken breast with heirloom tomato and roasted sweet corn vinaigrette

Oven roasted chicken breast with raspberry shimmer and fresh berries

Maple planked chicken breast with peach shimmer and mango vinaigrette

Oven Roasted chicken breast with French mustard cognac cream and chives

Citrus glazed ginger chicken breast with tropical fruit salsa

GO FISH:

Shitake glazed ginger salmon or halibut – roasted then glazed with brown sugar/tamari/ginger

Cedar Planked salmon – brined and potlatch rubbed – topped with fresh roasted sweet corn
and heirloom teardrop tomato vinaigrette (seasonal)

Cedar Planked Salmon – same as above with heirloom teardrop tomato vinaigrette and micro
basil

Roasted halibut or salmon with blackberry-balsamico glaze and fresh berries

Roasted halibut or salmon with raspberry glaze and fresh raspberries

Maple or cedar planked salmon in peach brine/potlatch rub and fresh mango vinaigrette

Carib spiced halibut or salmon – grilled – served with pineapple salsa

Moroccan Halibut or salmon – with Mediterranean vinaigrette of cherry tomato, diced English cuke, red onion, calamata olive, olive oil, lemon juice and fresh dill

Aiolis, vinaigrettes, marinades etc can be interchanged with most fish suitable for catering

BEEF – IT'S WHAT'S FOR DINNER:

London Broil (AKA Flank Steak) marinated in olive oil, lime slices, brandy, Irish whiskey or bourbon, garlic and our spice blend with a sauce option:

- a. Reduction of heavy cream, cognac, Grey Poupon country mustard, sea salt & cracked black pepper
- b. Wild mushroom sauce laced with Spanish sherry, cream, herb de province
- c. Aioli's such as roasted red pepper, chimichurri, Verdi
- d. Whipped horseradish crème

L.B. marinated in soy sauce, ginger, brown sugar or honey, garlic, sherry or sake, citrus or red chili garlic paste

- e. Shikake mushroom glaze
- f. Wasabi aioli
- g. Tropical fruit salsa

L.B. Tuscan style with a marinade of tomato puree, garlic, herbs, olive oil and red wine with fresh tomato basil vinaigrette

All London Broils to be grilled medium rare then carved and plattered

THOSE BEAUTIFUL CARBS:

Lemon penne with heirloom cherry tomato, calamata olive and julienne purple onion with fresh dill and mint

Bucatini with arrabiatta sauce - spicy red tomato sauce

Penne with sun dried tomato, red chili flake, calamata olive, olive oil, garlic and micro basil

Oven Roasted Fingerling Potatoes tossed in shallot mustard vinaigrette with fresh snipped chives

Israeli Couscous with citrus and fresh herbs

Mashed Yukon Gold Potatoes – Options: Classic, horseradish butter , lemon rosemary butter, cheddar, roasted garlic

Asian Coconut Rice with cilantro and black sesame seed

Brown and wild rice mélange with fresh herbs and minced vegetables

Summer risotto cakes with fresh herbs and parmesan

Your basic anything....

RABBIT FOOD:

Baby greens with Spanish sherry-honey vinaigrette, brown sugar pecans. Sliced granny smith apples and finely grated Manchego cheese

Baby greens with fresh spring berries, brown sugar pecans, crumbled Chevre and raspberry peach vinaigrette

Baby greens with black raspberry maple vinaigrette, brown sugar pecans, crumbled Chevre and blackberries

Baby greens with tiny strawberries, brown sugar pecans dressed with peach vinaigrette and topped with finely grated Manchego cheese

Baby greens with black berry, thinly sliced red apple, grated Manchego cheese and blackberry honey vinaigrette

Baby greens with white balsamic honey vinaigrette shaved Bulgarian feta, sweet sun dried tomato, pistachio and thinly sliced purple onion

Baby greens tossed in a balsamic vinaigrette with toasted sweet corn, sliced roasted beets , grape tomato and topped with shaved ricotta salata

Baby greens with heirloom cherry and teardrop tomato, celigine, green and purple globe basil and splashed with olive oil and imported balsamico

Romaine quarters drizzled with house made Danish blue cheese dressing, fresh chives, crisp apple smoked bacon

Baby greens with sun dried tomato, golden teardrop tomato – dressed with white balsamic vinaigrette and topped with lemon zest laced ricotta salata on croustade

Salad nuts, cheeses and fruit can be interchanged on some selections

EAT YOUR VEGETABLES:

Rosemary-honey glazed grilled spring vegetables with micro herbs

Baby green beans or spring asparagus sautéed in cardamom butter

Baby green beans or asparagus sautéed in chervil white peppercorn butter

Farmer market grilled spring/autumn/summer/winter vegetables with balsamic glaze

Fresh asparagus blanched and dressed with a lemon honey dill vinaigrette

Grilled papparedelle of zucchini and yellow squash – glazed with white balsamic honey vinaigrette and topped with dill or toasted pine nuts

Israeli carrot salad with harissa and fresh cilantro

Sweet sugar snaps blanched and dressed with shallot, mint rice wine vinaigrette

Blanched baby green beans or asparagus in balsamic maple vinaigrette with toasted pine nuts

Grilled vegetables with ginger, brown sugar, soy glaze

baby vegetables sautéed in chervil butter, pink peppercorn butter or fresh lemon dill butter

BREAD, BREAD AND MORE BREAD – ALWAYS AVAILABLE FROM STONE HEARTH BAKERY OR
OUR OWN SOFT YEAST ROLLS OR SWEET LOAF AND BREAKFAST BREADS

DESSERT OPTIONS:

1. The Sweet Table – miniatures
2. The Black & White Bar – miniatures – choc-white choc range
3. The Pie Bar with whipped cream & ice cream
4. The Cupcake Bar
5. The Home-style Cake Bar
6. The Brownie Sundae Bar (Kid and adult friendly)
7. The Ice Cream Cone Bar (kids primarily)
8. The Berry Bar
9. The Seasonal Fruit Crisp and Cobbler Bar with whipped cream and ice cream
10. The Mini Tartlet table

- Any customized adaptation of all of the above -