



~ MENU ~

*Rustic Artichoke Heart, Roasted Pepper
& Olive Tapenade
with Parmesan Crostinis*



*Spicy Crab Hush Puppy
with
Lemon, Mint & Tarragon Jam*



*Brown Ale Battered Prawns
with
Roasted Jalapeno Remoulade*



*Fresh Late Summer Fruits
with
Champagne Sabayon*



~ MENU ~

*Fresh Mozzarella & Tomato
Chiffonade Basil, Cracked Black Pepper,
Aged Parmesan Cheese & Basil Pesto Sauce*



*Chicken & Steak Satay
In A Spicy Peanut Sauce*



*Salmon with Brown Sugar & Mustard Glaze
Oven Roasted Asparagus
and Toasted Almond Rice*



*Sweet Dark Chocolate Crème Brûlée
with Fresh Raspberries and Mint Sprigs*



~ MENU ~

*Fresh Mozzarella & Tomato
Chiffonade Basil, Cracked Black Pepper,
Aged Parmesan Cheese & Basil Pesto Sauce*

*Crab Croquet Baby Greens
Provencale Vinaigrette*

*Chicken & Steak Satay
In A Spicy Peanut Sauce*

*White Chocolate
Crème Brûlée With Raspberries*

MENU

*Vine Ripe Tomato Stuffed with
Fresh Mozzarella, Basil Pesto Genovese,
Cracked Black Pepper and Aged Parmesan Cheese*

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*Marinated Eggplant
Stuffed Focaccia with Pesto Genovese and
Mozzarella di Bufali*

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*Marinated Rosemary Skewered Chicken
On a Bed of
Saffron & Romano Risotto Milanese
Topped with a
Garlic Herb and Portabello Mushroom Sauce*

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*Homemade Tiramisu with
Fresh Raspberries & Chocolate Sauce*

MENU

*Baby Greens Topped with Roasted Pear,
Candied Shallots, Gorgonzola Cheese &
Champagne Vinaigrette*

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*Grilled Shrimp Pizza with Mangoes, Sweet
Red Onion, Fontina Cheese &
Cilantro Pesto Sauce*

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*Steak & Chicken Satay with
Spicy Peanut Sauce*

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*White Chocolate Crème Brûlée
with Raspberries*