



SPRING SPECIALS

HORS D'OEUVRES

ASPARAGUS MINI TARTLETS

FILLED WITH A CREAMY MIXTURE OF GOAT CHEESE, LEMON ZEST & ASPARAGUS TIPS

GRUYÈRE & WILD MUSHROOM TARTLETS

A SAVORY MIXTURE OF GRUYÈRE CHEESE & SAUTÉED WILD MUSHROOMS, TOPPED WITH CHIVES

SMOKED SALMON CUCUMBER CUPS

TOPPED WITH HERBED CREAM CHEESE
SMOKED SALMON, SALMON ROE

TRUFFLED DEVILED EGGS

MADE WITH A CREAMY FILLING ENHANCED
WITH TRUFFLE OIL, TOPPED WITH CHIVES

LOBSTER AND MANGO SALAD ROLLS

CHUNKS OF LOBSTER MEAT MIXED WITH DICED MANGO, RED ONION & AVOCADO, TOSSED IN A CITRUS VINAIGRETTE & SERVED ON BUTTERY BRIOCHE

SALADS

STRAWBERRY SPINACH SALAD

BABY SPINACH LEAVES TOSSED WITH SLICED STRAWBERRIES, GOAT CHEESE, TOASTED ALMONDS & CHAMPAGNE VINAIGRETTE

GRILLED VEGETABLE QUINOA SALAD

QUINOA MIXED WITH GRILLED ZUCCHINI, BELL PEPPERS, RED ONIONS & CHERRY TOMATOES, DRESSED WITH A LEMON HERB VINAIGRETTE

CRAB AND AVOCADO SALAD

MIXED GREENS WITH ORANGE, GRAPEFRUIT, AVOCADO, RED ONION & CITRUS VINAIGRETTE

ENTREES

LEMON HERB GRILLED CHICKEN

TENDER BREASTS
MARINATED IN LEMON, GARLIC & FRESH HERBS

HONEY GLAZED MANGO SALMON

MARINATED WITH A HONEY GLAZE, ROASTED & TOPPED WITH MANGO JALAPENO SALSA

SPRING VEGETABLE FARFALLE

CREAMY PESTO PASTA, SPRING PEAS, ASPARAGUS & ZUCCHINI, FINISHED WITH PARMESAN CHEESE

HERB CRUSTED LAMB CHOPS

TENDER LAMB CHOPS COATED IN A MIXTURE OF FRESH HERBS & BREADCRUMBS

SIDES

CRISPY GARLIC ROASTED POTATOES

MARBLE POTATOES TOSSED WITH OLIVE OIL, GARLIC & HERBS

GRILLED ASPARAGUS WITH ALMONDS

WITH LEMON BUTTER & GARLIC, TOPPED WITH TOASTED ALMONDS

LEMON PARMESAN BROCCOLI

BROCCOLI FLORETS SAUTÉED IN LEMON-INFUSED OLIVE OIL TOPPED WITH PARMESAN

WILD RICE PILAF

A BLEND OF WILD & WHITE RICE COOKED WITH ONIONS, CELERY & VEGETABLE BROTH

DESSERTS

LEMON BLUEBERRY BARS

BUTTERY SHORTBREAD CRUST TOPPED WITH A TANGY LEMON-BLUEBERRY FILLING & A CRUMBLY STREUSEL TOPPING

MINI PAVLOVAS

INDIVIDUAL MERINGUE NESTS FILLED WITH WHIPPED CREAM AND TOPPED WITH FRESH BERRIES & MINT

MANGO COCONUT PANNA COTTA

CREAMY COCONUT MILK PANNA COTTA TOPPED WITH DICED MANGO & TOASTED COCONUT FLAKES

BEVERAGES

STRAWBERRY BASIL LEMONADE

FRESHLY SQUEEZED LEMONADE INFUSED WITH STRAWBERRIES & BASIL LEAVES

CUCUMBER MINT COOLER

SPARKLING WATER MIXED WITH CUCUMBER SLICES, MINT LEAVES, AND A SPLASH OF LIME JUICE

ICED GREEN TEA WITH PEACH

CHILLED GREEN TEA FLAVORED WITH PEACH SYRUP & GARNISHED WITH PEACH SLICES

