

CHEF ALAN'S GOURMET MENU SELECTIONS

Note: Guests may choose any item from the selections offered

APPETIZERS: CHOICE OF:

Butternut Squash Soup with Cranberry Swirl

Sauteed Garlic Prawns in Saffron Cream Sauce

Marinated Chicken Brochette
on Asian Greens with Sweet Chili, Soya Glaze

Roasted Garlic and Vegetables in Filo Pastry
on Tomato Basil Sauce

Wild Organic Greens, Balsamic Dressing and Shrimp

ENTREES: CHOICE OF:

Roasted Chicken Breast filled with Prosciutto, Basil and Provolone Cheese
Drizzled with Rich Sherry Glaze

New Zealand Lamb Rack, Herb Dijon Crust and Merlot Demi Glaze

Pork Tenderloin with Apple and Triple Sec Glaze

West Coast Halibut Filet with Shrimp, Parsley Cream Sauce

Pacific Salmon Filet & Zesty Raspberry Salsa

Prawns and Scallops Provencale
in White Wine, Shallot, Garlic, Tomato and Parsley

DESSERT: CHOICE OF:

Warm Gingerbread Torte with Toffee Sauce

Lemon Creme Brulee

New York Cheesecake, Berry Coulis and Whipped Cream

Chocolate Ganache Torte, Berry Coulis and Whipped Cream