

SPRING CAMPAIGN MENU

APPETIZER

Bacon wrapped Jalapeno

(Roasted jalapeno rolled with cream cheese and bacon)

Chicken tikka skewer with mint sauce

(Richly medium spiced yogurt marinade boneless chicken grilled on barbeque)

Shrimp cocktail

(Cooked tiger shrimp served with cocktail sauce)

Spring Green goddess salad

(Mixed green, avocado, cucumber, cherry tomato, radish, Snap sugar pea, Green goddess dressing)

Chef day special soup

ENTREE

Smothered filet mignon au poivre

(8 oz tenderloin, Creamy mash, sauteed Green beans, onion on top blue, peppercorn sauce)

Roasted Stuffed salmon with feta, spinach, tomato

(Roasted stuffed salmon with grilled seasonal vegetables, creamy polenta)

Vegetarian Lasagna

(Layered lasagna with mixture of vegetables, ricotta, mozzarella , marinara sauce)

Maple glazed roasted ham & grilled vegetable

(Roasted honey glazed ham, charred broccoli, carrot, snow peas, lemon parmesan Roasted potato)

Roasted Lamb rack & beet mash with port sauce

(Roasted lamb rack, beetroot mash potato, sauteed asparagus, cherry tomato, port sauce)

Chicken supreme with creamy mushroom Risotto

(Grilled chicken , creamy mushroom, roasted veg)

DESSERT

Red velvet cake

Carrot cake

Chocolate cream brulee