



## Plated- Sample Menu

Below is a sample of some of our plated menu items. Our Chef is happy to create special menus aside from our printed suggestions and these can be designed to comply with your tastes and budget.

### First course samples

Prawn cocktail - Avocado, lemongrass, and artisan greens

Smoked salmon rose - Wasabi creme, pickled onion, chives, crostino

Soy chili pork belly - Grilled cabbage slaw, housemade hoisin glaze, micro greens

Slow braised short rib - Vol au vent, blue cheese drizzle

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### Entrée samples

Seared duck - Golden beets & parsnip puree, blueberry thyme reduction

Double bone pork chop - Stuffed with apricot & ricotta and fresh sage, duchesses potatoes, grilled asparagus

Oven baked wrapped halibut - Spicy cilantro rub, garlic sauteed bok choy, coconut infused wild rice

Curried lamb shank - 13 spices and coconut milk braised lamb shank, roasted beets and fingerling potatoes

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### Dessert samples

Pavlova - Strawberry confit

Chocolate mousse - Layered chocolate mousse, almonds & cranberry white chocolate bark

Chef's housemade ice cream - Served in a dark chocolate bowl