



New Years 2009

Hors D'oeuvres

Smoked Salmon Roulette
Spiced Apple Crostini
Crab filled Crepe
Vegetable Spring Rolls

Individual Bouletti

Filled with Goat cheese and dried tomatoes – served in a mushroom cream sauce

Blueberry, Strawberry or Lemon Granita

Refresh your taste buds with a sweet & slightly bitter ice

Herb Crusted Sea Bass [1 p.p.p]

Walnut & herb crust, served with a roasted vegetable salsa

Rack of Lamb [3 p.p.p]

Marinated and roasted with Dijon Mustard & herb bread crumbs. Served in natural pan juices

Wild Rice Medley ★ *Vegetable Tower* ★ *Roasted Carrots*

Salad Bouquet

A variety of fresh greens, seasonal vegetables with Balsamic vinaigrette

★ *Champagne Trio* ★

Baby Truffle Cake with coffee sauce
Individual Mocha Mousse Tart
Assorted Biscotti

Miniature bottle [200ml] of Freixenet Cordon Negro Brut/Sparkling Wine

Mini
BRUT

Price Per Person - \$70.00

All prices are subject to taxes (GST & PST)

Heating/Cooking instructions will be provided ≈ ≈ Pick Up time and customer identification required at booking.

Prices may be subject to change (lesser value) based on group greater than 8 people and or current market fluctuation

- Service Staff, Delivery, and or decorative formal set-up available at a additional value