

Chef's Plate Service Luncheon Menus

(Minimum 20 persons)

Menu #1

Centurion Salad
served with a
Balsamic Vinaigrette Dressing



Cheese filled Tortellini topped with
Sautéed Mushrooms and
Sundried Tomatoes
served with

Alfredo Cream Sauce



Silk Chocolate Truffle Cake
Coffee and Tea

\$22.95 per person

Menu #2

Marinated Provolone Cheese & Tomato
Salad served with
Fresh Basil Thyme Infused Vinaigrette



Oven Baked Skinless, Boneless 6oz.
Breast of Chicken drizzled

with a Balsamic Vinegar Reduction
Seasonal Vegetables and Potatoes



Tuxedo Truffle Mousse Cake
Coffee and Tea

\$24.50 per person

Menu #3

Honeyed Carrot and Potato Bisque



Hand Carved slow oven Roasted
Thai Filet of Beef served on a Bed of
Herbed Basmati Rice
served with a Medley of Vegetables



Chocolate Layer Cake
with a

Raspberry Coulis and Chocolate Sauce
Coffee and Tea

\$25.00 per person

Menu #4

Tender baby leaves of Spinach
Garnished with Mandarin Oranges &
Red Onions with Lemon
Poppyseed Dressing



Pecan and Pink Peppercorn Crusted
Filet of Fresh Atlantic Salmon
Dashed with Coriander & Citrus au Jus
served with

Seasonal Vegetables and Wild Rice Pilaf



Tiramisu Cake
Coffee and Tea
\$25.50 per person

The above menus include Rolls and Butter

A \$3.00 surcharge per person will be applied if less than 20 persons.