

This is just a small sampling of what is possible from our extremely talented team. Customized menus can be created to suit your every need, want & dietary requirement.

PLATED LUNCH SAMPLE MENU

B.C. CRAB CAKE

heirloom tomato fennel salad, citrus vinaigrette

GRILLED GRAINY MUSTARD CHICKEN BREAST

Roxy's potato salad, horseradish vinaigrette

CARAMELIZED APPLE HOLLANDAISE TART

brown sugar-cooked apple wedges baked on an almond cream & butter-shortbread crust

PLATED DINNER SAMPLE MENU

PEAR & ENDIVE SALAD

crumbled gorgonzola, hydroponic watercress, raspberry vinaigrette

SURF & TURF

USDA steak & buttered lobster, sweet pea risotto, natural reduction

RASPBERRY CHOCOLATE TART

chocolate shortbread crust, silky, semi-sweet chocolate, raspberry ganache, whipped cream, fresh raspberries