

STARTERS

Charcuterie (Serves 4-6)

Assorted Meats / Gourmet Cheeses / Dried Fruits / Jam
Fresh Seasonal Fruit / Candied Pecans / Crackers / Toast Points
\$76.00

Baked Brie Perfection (Serves 4-6)

Herbed Garlic Butter / Toasted Almonds / Baguette Crostini
\$19.75

Stuffed Eggs (12 halves)

Stuffed Eggs / Dijonnaise / Crispy Prosciutto
\$16.25

Stuffed Mushrooms (15pcs)

Spinach / Artichoke Hearts / Parmesan / Mozzarella /
Herb Garlic Butter / Baked
\$29.95

Spinach Artichoke Dip (Serves 4-6)

Artichoke / Spinach / Garlic / Cream Cheese / Toast Points
\$16.50

Bruschetta (Serves 6-8)

Tomatoes / Garlic / Balsamic Vinegar / Crostinis
\$22.00

Apple Salad (Serves 4-6)

Fresh Mixed Greens / Green Apples / Sweet Onions /
Crumbled Gorgonzola / Candied Pecans / Homemade Brandy- Maple
Vinaigrette / Strawberries
\$30.95

Orange Pecan Salad (Serves 4-6)

European Greens / Candied Pecans / Feta cheese /
Orange Segments / Orange Vinaigrette
\$23.95

BRUNCH

Mini Cheese Omelette (Serves 4-6)

Cheddar Cheese / Heavy Cream / Sour Cream / Egg
\$14.50

Mini Veggie Omelette (Serves 4-6)

Onion / Bell Pepper / Tomato / Mushrooms / Spinach /
Goat Cheese / Heavy Cream / Sour Cream / Egg
\$17.50

Bacon & Cheese Omelette (Serves 4-6)

Cheddar Cheese / Bacon / Onion / Heavy Cream /
Sour Cream / Egg
\$23.95

Benny Bites (12pcs)

Canadian Bacon / Cheddar Cheese / Hollandaise Sauce /
Egg / English Muffin
\$39.50

Breakfast Potatoes (Serves 6-8)

Red Potatoes / Butter / Caramelized Onions
\$12.00

Cinnamon Rolls (6 Rolls)

Butter / Brown Sugar / Cinnamon / Cream Cheese Frosting
\$30.00

Cheese & Jam Danish (Serves 4-6)

Cream Cheese / Preserves / Sugar Glaze
\$22.00

Cheesy Hashbrown Casserole

Shredded Potatoes / Sour Cream / Cheddar Cheese / Corn Flakes
\$26.00

Lox & Bagels (6 Mini Bagels)

Bagels / Smoked Salmon / Dill Cream Cheese / Lemon /
Red Onion / Capers
\$58.00

MAINS

Rack of Lamb (Full Rack Serves 2)
Panko Crusted / Garlic Butter / Red Wine Reduction
\$59.00

Pork Loin (Serves 6)
Dijon Pan Sauce
\$48.00

Chicken Calvados (Serves 6)
Chicken Breast / Calvados Cream Sauce /
Caramelized Green Apples
\$46.00

Cajun Seared Salmon (Serves 4)
Lemon Cream Sauce / Cajun Seasoning
\$60.00

Quiche Lorraine (Serves 8)
Canadian Bacon / Egg / Onion / Heavy Cream / Cheddar Cheese
\$28.00

Beef Bourguignon (Serves 6-8)
Braised Beef / Onions / Carrots / Mushrooms /
Burgundy Braising Jus
\$117.00

Nouille Roulet (12pcs)
Rolled Pinwheel Pasta / Sweet Italian Sausage / Mushrooms /
Spinach / Ricotta / Mozzarella / Marinara / Rich Cheese Sauce
\$69.00

SIDES

Creamy Mashed Potatoes (Serves 6-8)
Creamy Mashed / Sour Cream / Cream Cheese /
Heavy Cream / Butter
\$21.00

Scalloped Potatoes (Serves 6-8)
Thinly Sliced Potatoes / Heavy Cream / Cheese
\$25.00

Haricot Vert (Serves 6-8)
French Green Beans / Garlic Butter / Toasted Almonds
\$24.95

Candied Carrots (Serves 6-8)
Carrots / Brown Sugar / Garlic Butter
\$22.00

Native Creamed Corn (Serves 6-8)
Fresh Corn / Yellow Squash / Italian Squash / Ortega Chilis /
Heavy Cream / Butter / Jack Cheese / Chives
\$29.95

Sweet Chili Brussels Sprouts (Serves 6-8)
Sweet Chili Sauce / Brussels Sprouts
\$21.00

Roasted Asparagus (Serves 6-8)
Asparagus / Olive Oil / Salt / Pepper / Parmesan Cheese
\$22.50

DESSERTS

Lemonmesu (Serves 6)

Lady Fingers / Lemon Curd / Raspberry-
Grand Marnier Coulis / Sugar Crackle

\$29.95

Apple Pie (10 inch Serves 8)

Golden Pastry Crust / Green Apples / Cinnamon

\$24.00

Carrot Cake (10 inch Serves 8-12)

Traditional Carrot Cake / Cream Cheese Frosting /
Walnuts

\$52.00

Yves' Soufflé (Serves 4)

Vanilla Soufflé / Bailey's Irish Cream, Amaretto &
Grand Marnier Anglaise Sauce / Powdered Sugar
(Baking Required)

\$28.00