



CORPORATE LATE SUMMER SEATED MEAL

STATIONARY HORS D'OEUVRE

CHARCUTERIE WITH HOUSE MADE PICKLES AND DRIED FRUIT, PROSCIUTTO, SERRANO HAM, IMPORTED SALAMI WITH ARTISANAL BREADS PICKLED FENNEL, PICKLED GREEN BEANS AND PICKLED CUCUMBERS

PASSED HORS D'OEUVRE

HOISIN LACQUERED CRISPY BUNS - ASIAN MARINATED TOFU BUNS WITH PICKLED VEGGIES ON A STEAMED BUN WITH SRIRACHA HOISIN SAUCE

YAKITORI STYLE CHICKEN SKEWER

WATERMELON AND FETA PICK

SMOKED SALMON ON BUCKWHEAT BLINI WITH LEMON AIOLI AND CHIVES

TUNA TARTAR ON A WONTON CRISP WITH MICRO CILANTRO

WARM HERBED CHEESECAKE WITH LEMON TAPENADE AND CHIVES

FIRST COURSE

BUTTERNUT SQUASH BISQUE FINISHED WITH CARDAMOM CREAM AND TOASTED PEPITAS

OR

COMPOSED SALAD WITH LAMB'S LETTUCE, CUCUMBER, AVOCADO, GOLDEN BEETS, MANGO, MICRO CILANTRO AND TOPPED WITH A MISO DRESSING

SECOND COURSE

HEIRLOOM TOMATO NAPOLEON WITH ROASTED BEET CARPACCIO TOPPED WITH END OF SEASON CORN AND CHAMPAGNE CHIVE VINAIGRETTE

ENTRÉE CHOICES

SEARED BEEF TENDERLOIN WITH GREAT HILL BLUE, FRIZZLED ONIONS AND DEMI GLACE

PAN SEARED HALIBUT WITH ROASTED TOMATO SAFFRON SAUCE AND MICRO BASIL

QUINOA STUFFED EIGHT BALL SQUASH WITH ROASTED TOMATO SAFFRON SAUCE AND MICRO BASIL

ACCOMPANIMENTS TO ALL ENTRÉES ARE RAINBOW POTATO MEDLEY AND TOYBOX SQUASH AND CARROTS

DESSERT

LATE SUMMER STONE FRUIT, BLACKBERRY AND MASCARPONE TART WITH ORANGE CRÉME BRÛLÉE AND PASSION FRUIT COULIS TOPPED WITH VANILLA SCENTED WHIPPED CREAM

FRESHLY BREWED WILLOUGHBY'S COFFEES AND ENGLISH AND HERBAL TEAS

LA CUISINE'S PREMIUM FULL BAR

TOP SHELF LIQUOR, PREMIUM RED AND WHITE WINES, AND LOCALLY BREWED BEERS.

SPRING AND SPARKLING WATER, ASSORTED COKE PRODUCTS, CLUB SODA, GINGERALE, TONIC, FRUIT JUICES