

2009 Combination Plate Menu I

Salad

Yucatan Peninsula Caesar

w/baked crouton & fresh Parmesan cheese

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Assorted Hot Rolls & Butter

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Entrée

Combination Plate

This style of service offers each guest the following items on each dinner plate. The presentation has great eye appeal and the food has delicious flavour!

Oven Roasted Chicken Breast

skin stuffed w/ricotta, marjoram & leeks w/JEFF The Cranberry Relish & grilled apples & served w/roasted vegetables

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Grilled Bay of Fundy Salmon

seared w/mustard seeds, lime honey w/coconut milk, steamed spinach & roasted almonds served w/ whole grain brown rice, black-eyed peas

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Top Sirloin

w/cracked peppercorn glaze & Roasted Shitake Mushrooms

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Dessert

Served individually

Profiteroles

filled w/ice cream, coconut & raisins, covered w/hot caramel-pecan sauce

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Jeff the Coffee Fresh Roasted & Ground

Decaf upon request

or

Fresh Steamed Loose Tea

Specialty & herbal, please ask server for selection

Cost of dinner per person:	\$39.95	
Tax:	5.18	
Gratuity:	<u>5.99</u>	
Total cost of dinner per person:	\$51.12	Quote excludes all alcoholic beverages.