



Lunch / Dinner Menu 2

Salad

Honey Melons Rolled with Beef Ham
Roast Beef with Pickles Vegetables
Tuna Salad with Roasted Garlic Potatoes
Eggplant with Greens and Asparagus
Plum Tomatoes with Mozzarella Cheese
Wafer Thin sliced Smoked Turkey with parmesan
Grilled Italian Vegetable with Balsamic & Herbs
Artichoke Salad – Roast Beef Salad with Oyster Sauce
Tiger Shrimps Pyramids with Cocktail Sauce
Variety of Leaf Lettuce with Vinaigrette dressing
Vegetable Crudités with Blue Cheese dressing

Soup

Cream of Asparagus & Lobster Bisque
With Lemon & Cheese Bread

Hot

Fried Shrimp with Tartar Sauce
Fillet Mignon Mikado with Shallot Sauce
Stuffed Cannelloni with Mushroom and Ricotta Cheese
Grilled Salmon with Lime and Sage Butter Sauce
Roasted Veal Loin stuffed with Mediterranean Vegetables
Chicken supreme
Stuffed Whole Turkey with Cranberry Sauce
Williams Potatoes
Wild Rice with Pine Seeds

Station

Fillet Wellington with Truffle Sauce

Dessert

Blueberry Cheese Cake, Chocolate Mirabelle Tart
Truffle Cake with Chase Nut
Mango Melle-Feulle, Apple Pie
Baked Cheese Cake with Strawberries
Mocha Cake with Toasted Almond Spikes
Assorted French pastry, Cinnamon Milk Tart
Tiramisu Cake, Carrot Cake
Slices Fresh Fruit with Fruit Carving, English Pudding

Beverage

Fresh Fruit Juice, Tea, Coffee with Milk and Soft drinks